



# 18th European Young Cereal Scientists and Technologists Workshop

April 15-17, 2019

*San Benedetto del Tronto, Italy*

## WORKSHOP PROGRAM

### **Sunday, April 14<sup>th</sup> 2019**

'Le soleil' Hotel, San Benedetto del Tronto

16.00-20.00 Registration

20.00-22.00 'Meet and Greet'

### **Monday, April 15<sup>th</sup>**

University of Camerino, **San Benedetto del Tronto, Italy (Room C, First Floor)**

Introductions to the 18<sup>th</sup> EYCSTW

**09.00** Welcome speeches

**09.30** Keynote lecture

*Innovative bread improvers: facts and fiction*

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

### **Session 1: Innovation in ingredients**

**10.00** Heat-induced gelation properties of a protein-fibre hybrid ingredient from rice bran

**Anni Kortekangas**

**10.25** Investigation of the effect of fiber addition and enzyme treatment on the rheological properties of millet bread model systems

**Edina Jaksics**

**10.50** Coffee break & Networking

11.25 Effect of extruded zein and different starches on the rheological behavior of gluten-free dough

**Enrico Federici**

12.00 Impact of yeast, glutathione and ascorbic acid on wheat flour dough extensional rheology

**Alice S. Beghin**

12.30 Lunch

14.00 Keynote lecture

*Legumes as source of nutraceuticals*

**Gianni Sagratini** University of Camerino, Italy

14.30 Investigation of strain-dependent effects of yeast metabolites on the dough matrix

**Thekla Alpers**

14.55 Monitoring of amylase activity during the manufacturing of toast bread – from flour to bread

**Gerold Felix Rebholz**

15.20 Sourdough fermented with LAB producing EPS on baking and sensory properties of maize bread

**Onu Ekpa**

15.45 Refreshments

## **Session 2: Quality Analysis**

16.15 Quality analysis of 3D printing cereal-based systems using an imaging morphological approach

**Ahmed Fahmy**

16.40 High-Resolution NMR Technologies for Determining Structural Features of Water-Extractable Arabinoxylan Populations in Wheat Lines

**Wannes L. De Man**

17.05 Differential scanning calorimetry study of maize starch gelatinization in presence of glucose

**Brecht Verbauwheide**

17.30 Polyphenols in pulses: quantification in different varieties through an innovative HPLC-MS/MS method

**Franks Kamgang Nzekoue**

17.45 Evaluation of the content and quality of proteins in milling streams of hexaploid wheat (*Triticum aestivum*) in a commercial mill

**Oscar Moreno-Araiza**

18.00 Free time

19.30 Social Dinner

**Tuesday, April 16<sup>th</sup>**

University of Camerino, **Camerino**, Italy (**Conference Room "Rollo"**)

09.30 Welcome speeches

09.45 Keynote lecture

*Quinoa for feeding a changing world: From science to fork*

**Emanuele Zannini** University College of Cork – Ireland

10.15 Keynote lecture

*Gluten sensitivity: a new emerging disorder. The possible role of amylase-trypsin inhibitors found in cereals*

**Massimiliano Cuccioloni** University of Camerino, Italy

### **Session 3: Health and Wellness**

**10.45** Immunochemical analysis of oat prolamins in European cultivars

**Hanna Mahné**

**11.10** Elucidation of the fundamental mechanisms of wheat-dependent exercise-induced anaphylaxis (WDEIA)

**Angelika Miriam Gabler**

**11.35** The importance of legumes and new strategies to promote their consumption in the diet

**Dalia Camilletti**

**11.50** A natural semi-solid fiber for sugar and syrup replacement in shortbreads and cereal bars

**Fatma Boukid**

**12.30** Lunch

**13.45-19.00**

● Visit to 'Pasta of Camerino' (Camerino, MC)

● ● Visit to the 'Research and Experimentation Center for Plant Improvement' (Tolentino, MC)

**20.00** Dinner

**Wednesday, April 17<sup>th</sup>**

University of Camerino, **San Benedetto del Tronto**, Italy (**Room C, First Floor**)

**09.00** Keynote lecture

*A stroll through multidimensional characterization of bread*

**Elena Vittadini** University of Camerino, Italy

### **Session 4 Innovation in Processing 1**

**09.30** Effects of sprouting process on the bread-making performance of durum wheat

**Gaetano Cardone**

**09.55** Improving bread-making performance of quinoa-enriched dough through sprouting

**Diego Suárez-Estrella**

**10.00** Extrusion-cooking of maize and relationship between amylose:amylopectin ratio and snack features

**Andrea Bresciani**

**10.25** Chickpea Cooking Water in Gluten Free Bakery Products

**Canan Tiryaki**

**10.50** Coffee break & Networking

### **Session 5 Innovation in Processing 2**

**11.20** Specialty rice malt optimization and improvement of rice malt beer aspect and aroma

**Dayana Ceccaroni**

**11.45** Valorisation of a by-product of the brewing production chain for the formulation of innovative functional shortbreads.

**Valeria Sileoni**

12.10 Final Discussion & Closing Remarks

13.00 Lunch