

Workshop Organizers:



Department of Food Science and Technology
Aristotle University of Thessaloniki
Thessaloniki, Greece
www.auth.gr/agro/fst



National Agricultural Research Foundation
N.A.G.R.E.F. Cereal Institute,
Thessaloniki, Greece
www.nagref.gr

TRENDS IN CEREAL SCIENCE AND TECHNOLOGY- INDUSTRIAL APPLICATIONS

A two-day workshop with lectures, research (poster) presentations and round-table discussion

Venue and Dates: Department of Food Science & Technology,
Aristotle University of Thessaloniki, Thessaloniki, Greece,
February 4-5, 2008*

Scope/Background: *There is an increasing interest of consumers in quality and health value of foods. Therefore, it is a challenge and opportunity for the food industry to develop innovative products, including new, palatable whole grain foods. Besides, consumers are more and more concerned about food safety. They realize that cereal based products although seen as healthy, they may pose serious health risks. Such risks include the possible presence of mycotoxins or residues of agrochemicals and the presence (as key components) of gluten proteins that can induce celiac disease (a food induced disorder affecting at least 1.5% of Europeans). This workshop is designed to address the enormous challenges that the cereal industry and especially the cereal R&D is facing. Lectures from internationally recognized specialists and poster presentations from researchers working in this field will reveal the state of the art setting up the basis for a round table discussion on research co-operations and funding opportunities.*

Objectives:

- Presentation of *trends and opportunities* in cereal science and technology
- Presentation of *relevant research activities* (poster presentations)
- Making *connections and networking* between academia, research and industry (“*Science meets industry*”)
- *Identifying priorities for industrial research and funding opportunities* for joint research projects

Who should attend: R&D staff, research scientists, professors and students, breeders, millers, bakers and manufacturers of cereal based products, retailers, laboratory personnel and administrators in the agro-food sector.

* Back to back with AGROTICA 2008: 22nd INTERNATIONAL FAIR FOR AGRICULTURAL MACHINERY– EQUIPMENT (February 6-10, 2008)

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www.esb.ucp.pt/iseki



www.iseki-food.net



www.healthgrain.org/pub

WORKSHOP PROGRAM

Sunday, February 3rd

10:00 - 17:00 City (of Thessaloniki) tour and visit to Vergina Archeological site - Museum

DAY 1 - Monday, February 4th

08:30 - 09:30 **Registration – Poster and promotion table preparation**

09:30 - 09:40 Workshop opening - Welcome address by the Dean of the Faculty of Agriculture, Aristotle University of Thessaloniki, *Prof. D. Prophetou*

09:40 - 10:00 Presentation of ISEKI-food Network and ISEKI-Food Association (IFA) by *Prof. Elisabeth Dumoulin*, AgroParisTech (ENSIA), Massy, France

➤ First session: **Trends - Nutrition and Health – New analytical tools**

Moderators: Dr Maria Papageorgiou – Prof. Naresh Magan

10:00 - 10:20 Trends in cereal foods and bakery products, *Dr Maria Papageorgiou*, N.AG.RE.F-Cereal Institute, Greece

10:20 - 10:40 Nutritional aspects of cereal foods, *Prof. Alexandra Michailidou*, Dept. of Food Science and Technology, Aristotle University of Thessaloniki (AUTH), Greece

10:40 - 11:00 Rapid methods in wheat and cereal analysis – mycotoxins, allergens, GMO, pathogens, *Dr George Siragakis*, Food Allergens Lab., Greece

11:00 - 11:10 Questions and remarks

11:10 - 11:40 Poster presentation of research projects - Coffee break

➤ Second session: **Preservation and Safety**

Moderators: Prof. Marco Dalla Rosa – Prof. Costas Koutsoumanis

11:40 - 12:00 Treating cereals for insects without chemical residues, *Vassilis Sotiroudas*, AgroSpecom, Greece

12:00 - 12:20 Grain cooling – the most natural way of grain protection, *Johannes Schobloch*, FrigorTec GmbH, Germany

12:20 - 12:40 Mycotoxins: A threat to the processing industry? *Prof. Naresh Magan*, Cranfield University, UK

12:40 - 13:00 Acrylamide and bakery products, *Prof. Marco Dalla Rosa*, University of Bologna, Italy

13:00 - 13:10 Questions and remarks

13:10 - 14:30 Lunch break

➤ Third session: **Emerging technologies**

Moderators: Prof. Costas Biliaderis – Dr Vanessa Jury

14:30 - 14:50 Functional polysaccharides in cereal foods, *Prof. Costas Biliaderis*, Dept. of Food Science and Technology, Aristotle University of Thessaloniki (AUTH), Greece

14:50 - 15:10 Quick Cooking Rice: Technical challenges and market prospects, *Anastasios Pistiolas-Athanasia Kyritsi*, AGRINO-EV.GE. Pistiolas S.A., Greece

15:10 - 15:30 Emerging technologies in the baking industry: A case study of part baked bread (AU - FRESHBAKE - FP6), *Dr Vanessa Jury, Prof. Alain Le-Bail*, ENITIAA, France

15:30 - 15:50 Recent developments in frozen dough technology, *Prof. N. Matsoukas*, Dept. of Food Science and Technology, Aristotle University of Thessaloniki (AUTH), Greece

15:50 - 16:00 Questions and remarks

16:00 - 16:30 Poster presentation of research projects - Coffee break

➤ Fourth session: **Quality - novel products - packaging**
Moderators: Prof. Ljiljana Babic - Christos Mourtziopoulos

16:30 - 16:50 Quality parameters on fresh pasta, *Prof. Marco Dalla Rosa*, University of Bologna, Italy

16:50 - 17:10 Challenges and opportunities for gluten free products, *Dr Athina Lazaridou*, Dept. of Food Science and Technology, Aristotle University of Thessaloniki (AUTH), Greece

17:10 - 17:30 Packaging of cereal foods, *Christos Mourtziopoulos*, Vivartia S.A., Greece

17:30 - 18:00 Questions and concluding remarks for Day 1

21: 00 Dinner in typical Greek tavern with music (optional – must make reservation)

DAY 2 - Tuesday, February 5th

➤ Fifth Session: **EU Authorities and Regulations – Consumer attitudes and market issues**
Moderators: Paul Delatolas – Dr J.W. Van der Camp

09:00 - 09:20 Food Safety Authorities in the EU, *George Sakellaris*, Institute of Biotechnology of the National Hellenic Research Foundation, Greece

09:20 - 09:40 The EU Nutrition & Health Claims Regulation – impact on cereal R&D, *J.W van der Kamp*, TNO, The Netherlands and ICC Region Representative Europe

09:40 - 10:00 What makes cereal foods healthier - research and applications, *Prof. Kaisa Poutanen*, VTT, Finland

10:00 - 10:20 Market issues, *Paul Delatolas*, Dimitriaki S.A., Greece

10:20 - 11:00 Poster presentations of research projects - Coffee break

➤ Sixth Session: **Networking possibilities - Research and funding opportunities**
Moderators: Prof. Costas Biliaderis – Prof. Harris N. Lazarides

11:00 - 11:20 FP7 research priorities, *Prof. George Nychas* Dept. of Food Science and Technology, Agricultural University of Athens, and *Prof. Costas Koutsoumanis*, Dept. of Food Science and Technology, Aristotle University of Thessaloniki (AUTH), Greece

11:20 - 11:40 Networking researchers in FP7 and academia-industry co-operations, *Dr Charikleia Delimitsou* and *Dr Gorgias Garofalakis*, ETAT S.A., Greece

11:40 - 13:00 Round Table Discussion: Science meets Industry-Collaboration can make the difference

13:00 - 13:10 Concluding remarks

13:10 - 14:30 *Lunch*

14:30 End of workshop