Joint ICC/AISTEC Conference "Grains for Feeding the World"

Milan (Italy), 1-3 July 2015

website: https://expo2015.icc.or.at/

PROGRAM

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Roberto Javier Pena, CIMMYT, Mexico
Carlos Wanderley Piler de Carvalho, Embrapa Food
Technology, Brazil
Dejene Tezera, UNIDO, Austria
Jan Willem van der Kamp, TNO Food and Nutrition,

Netherlands

Stefan Wagener, Canadian Grain Commission, Canada



Michele Stanca, UNASA President, Italy



































Wednesday, 1st July 2015

8:30 - 10:00 REGISTRATION

OPENING SESSION

10:00 - 11:00 Welcome speeches and opening addresses

Marina Carcea, CRA-NUT, AISTEC President, Italy

Fengcheng Wang, Henan University of Technology, ICC President, China

Gianluca Vago, Rector of University of Milan, Italy

Marisa Porrini, Head of DEFENS, University of Milan, Italy

Salvatore Parlato, Head of CREA (formerly CRA), Italy

Claudia Sorlini, EXPO Representative, Italy

SESSION 1: Setting the scene

Chairs: Fengcheng Wang, Henan University of Technology, ICC President, China

Marina Carcea, CRA-NUT, AISTEC President, Italy

Hervé Guyomard

(INRA, France) 11:00 - 11:30

The world food security issue: what role for

production, consumption and trade of grains?

Carlo Fadda

(Bioversity International, Ethiopia)

11:30 - 12:00 The importance of cereal crop and genetic

diversity to cope with the multiple challenges of

21st century agriculture

Julie Miller Jones

(St. Catherine University, USA) 12:00 - 12:30

Elimination of wheat and grains – Sustainable and

nutritionally superior?

12:30 - 14:00 Lunch break, table top exhibition and posters viewing





































SESSION 2: Sustainability, economics and trading

Chairs: Hamit Köksel, Hacettepe University, ICC President Elect, Turkey

Elisabetta Lupotto, CRA, Italy

Gerard Kramer

(Blonk Consultants, the Netherlands) 14:00 - 14:20

Performance of wholegrain products in optimized

sustainable diets

Marco Zuppiroli

(University of Parma, Italy) 14:20 - 14:40

Volatility and trading activity in commodity futures

markets

Francesca Galli

(University of Pisa, Italy)

14:40 - 15:00 Multidimensional performance-based approach for

the assessment of Global and Local food chains:

the GLAMUR Project

Giovanni Alessandro Cappelli

(University of Milan, Italy) 15:00 - 15:20

Development of a prototype to forecast rice yields and grain quality in the Northern Italian district

Cesare Ronchi

(Barilla G.&R. F.Ili S.p.A., Italy)

15:20 - 15:40 Crop rotation and use of a Decision Support

System to enhance the sustainability of durum

wheat cultivation

Jorge Oliveira

(University College Cork, Ireland) 15:40 - 16:00

Review of innovative concepts for process

sustainability in the rice processing industry

Chantal Ekpetsi O GOTO BOUKA

16:00 - 16:20 (Institut Togolais de recherche agronomique, Togo)

Baby food fortified with local foodstuffs

16:20 - 17:00 Coffee break, table top exhibition and posters viewing





































SESSION 3: Sustainability Chairs: Michaela Pichler, ICC Secretary General, Austria Massimo Palumbo, CRA-ACM, Italy **Joel Abecassis** (INRA, France) 17:00 - 17:20 KEYNOTE LECTURE Reconsidering the cereal chain organization for food and green chemistry **Gabriele Chiodini** (University of Perugia, Italy) 17:20 - 17:40 The effect of the introduction of greening on durum wheat in Italy Chiara Nobili (ENEA-UTAGRI, Italy) 17:40 - 18:00 Buckwheat: sustainability, safety and nutritional traits Jelous Paul Muchineripi (Ministry of Trade and Commerce, Zimbabwe) 18:00 - 18:20 Small grain that can feed the the Zimbabwean case study, as a model

18:20 - 19:30 Table top exhibition and posters viewing







































Thursday, 2nd July 2015

SESSION 4: Health and nutrition

Chairs: Julie Miller Jones, College of St. Catherine, USA

Francesco Bonomi, University of Milan, Italy

Anthony Fardet

(INRA, France)

9:00 – 9:20 Associations between grain-based food groups and

major diet-related chronic diseases: a review of meta-

analyses and systematic reviews

Laura Gazza

(CRA-QCE, Italy)

9:20 – 9:40 An ω -gliadin derived peptide with potential

anti-inflammatory activity in celiac disease and its

occurrence in Triticum monococcum

Giuseppe Perretti

9:40 – 10:00 (*University of Perugia, Italy*)

Experimental investigation on nutritional effects of

alcoholic/non-alcoholic beer

Valentina Melini

10:00 – 10:20 (CRA-NUT, Italy)

Pigmented rice: phytochemical profile and thermal

processing

Nicoletta Pellegrini

(University of Parma, Italy)

10:20 – 10:40 Evaluation of the health effects of an innovative pasta

in a parallel randomized controlled intervention study

on humans

Miriam Zanoletti

10:40 – 11:00 (University of Milan, Italy)

Screening of maize germplasm for nutritional and

technological parameters

11:00 – 11:30 Coffee break, table top exhibition and posters viewing





































SESSION 5: Health and nutrition [Continued]

Chairs: Jan Willem van der Kamp, TNO Food and Nutrition, the Netherlands

Norberto Pogna, formerly CRA-QCE, Italy

Fred Brouns

(Maastricht University, Netherlands)

Towards an evidence-based evaluation of wheat and 11:30 - 11:50

gluten avoidance: effects of wheat species and food processing on compound contents and post-

consumption symptoms and complaints

Agnieszka Wójtowicz

(University of Life Sciences in Lublin, Poland) 11:50 - 12:10

Selected nutritional and physicochemical properties of whole grain wheat and spelt precooked pasta products

Carmela Lamacchia

(University of Foggia, Italy) 12:10 - 12:30

"Gluten Friendly": an innovative method for the detoxification of gluten proteins from grains of cereals

Jan Willem van der Kamp

(TNO Food and Nutrition, the Netherlands)

The HealthBread EU project: clean label bread, tasting 12:30 - 12:50

like white bread with nutrient levels similar to wholegrain bread, for increasing the eco-efficiency of

food intake

Yanni Papanikolaou

(Nutritional Strategies Inc. Paris, ON, Canada)

12:50 - 13:10 Consuming certain grain food patterns is associated with

greater dietary fiber and whole grain intake and

improved diabetes-related outcomes in US adults

Alessandra Fratianni

(University of Molise, Italy) 13:10 - 13:30

An integrated approach for a better evaluation of tocols

in cereals and cereal products

13:30 - 14:50 Lunch break, table top exhibition and posters viewing











































SESSION 6: Safety and authenticity

Chairs: Marina Carcea, CRA-NUT, AISTEC President, Italy

Carlotta Balconi, CRA-MAC, Italy

Pasquale Trematerra

14:50 – 15:10 (University of Molise, Italy)

Decision support tools and integrated pest management

of grains in sub-saharan Africa

Marco Romani

15:10 – 15:30 (Ente Nazionale Risi, Italy)

Arsenic in rice: surveys and mitigation strategies in Italy

Francesca Nocente

(CRA-QCE, Italy)

15:30 – 15:50 Relationship between homologue composition of

5-n-alkylresorcinol extracts from durum wheat and their

antifungal properties

Massimo Blandino

(University of Torino, Italy)

15:50 – 16:10 Pre- and post-harvest strategies to minimize the

occurrence of novel or emerging mycotoxins in wheat

and maize chains

16:10 – 16:40 Coffee break, table top exhibition and posters viewing

Paola Giorni

16:40 – 17:00 (Catholic University of the Sacred Hearth, Italy)

May fumonisin contamination in maize kernels be

influenced by drying treatments?

Silvia Generotti

17:00 – 17:20 (University of Parma, Italy)

Strategic mycotoxin mitigation within industrial biscuit

making process

Yannick Weesepoel

(RIKILT, Wageningen UR, the Netherlands)

17:20 – 17:40 Authentication of organic and conventional produced

wheat by LC-DAD analysis of phytochemicals and PTR-

MS analysis of volatiles

20:30 Gala Dinner at Bolognini Castle, Sant'Angelo Lodigiano (LO)







































Friday, 3rd July 2015

KEYNOTE LECTURE

SESSION 7: Processing

Chairs: Joel Abecassis, INRA-UMR IATE, ICC Past President, France

Rita Acquistucci, CRA-NUT, Italy

Stefano Renzetti

8:50 – 9:10 (TNO Food and Nutrition, the Netherlands)

Approaches in multiple reformulation of bakery

products for healthy composition

Carlo Giuseppe Rizzello

(University of Bari, Italy)

9:10 – 9:30 Wheat milling by-products and sourdough

fermentation: nutritional, functional and technological

advantages

Danielle Laure Taneyo Saa

(University of Bologna, Italy)

Bake4Fun, a European project on functional bakery

9:30 – 9:50 products – first results: effect of fermentation process

on carotenoids in bakery products obtained by einkorn flour (var. Monlis) and feasibility of iron

microencapsulation to fortify bread

Alain Le-Bail

9:50 – 10:10 (ONIRIS, France)

Use of encapsulated salt to enhance saltiness of bakery

products: the case of a pizza dough

Casiana Blanca Villarino

(University of Philippines, Philippines)

10:10 – 10:30 Modelling of the bread crumb quality of lupin

(L. angustifolius) wheat breads: effects of formulation

and process parameters

10:30 – 11:10 Coffee break, table top exhibition and posters viewing





SESSION 8: Processing and analyses

Chairs: Martha Beatriz Cuniberti, INTA, Argentina

Emanuele Marconi, University of Molise, Italy

Alice Moroni

11:10 – 11:30 (Nestlè, Switzerland)

Whole grain flour technology, stability and functionality: an

overview

Felicidad Ronda

11:30 – 11:50 (University of Valladolid, Spain)

Tef flour as an efficient ingredient in wheat-based breads: a

physicochemical, sensory and nutritional approach

Alessandra Marti

11:50 – 12:10 (*University of Milan, Italy*)

Molecular features of wheat doughs enriched with

perennial wheatgrass (Thinopyrum intermedium) flour

Ismail Sait Dogan

12:10 – 12:30 (Yüzüncü Yil University, Turkey)

Optimization of gluten-free wafers with buckwheat flour

and potato starch

Johan J. Plijter

(Brabender® GmbH&CoKG, Duisburg-Germany)

12:30 – 12:50 Wheat gluten properties: experience with the Brabender®

GlutoPeak®

Roland Ernest Poms

12:50 – 13:10 (*Imprint Analytics, Austria*)

Towards the production of improved reference materials

for gluten-free analysis

13:10 – 14:00 CLOSING SESSION AND AWARDS

Chairs: Marina Carcea, CRA-NUT, AISTEC President, Italy

Michaela Pichler, ICC Secretary General, Austria

Chiara Chiriotti, Chiriotti Editori, Italy

14:00 – 15:00 Lunch break

15:00 – 17:00 AISTEC Associates for General Assembly and voting (by invitation only!)





































