



Joint ICC/AISTEC Conference “Grains for Feeding the World”

Milan (Italy), 1-3 July 2015

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

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 Julie Miller Jones, College of St. Catherine, USA
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 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

Endorsers



Wednesday, 1st July 2015

8:30 – 10:00 REGISTRATION

OPENING SESSION

10:00 – 11:00 **Welcome speeches and opening addresses**

Dr. Marina Carcea, *CRA-NUT/AISTEC President, Italy*

Dr. Fengcheng Wang, *ICC President, Henan University of Technology, China*

Representative from *University of Milan*

Representative from *CRA*

Dr. Claudia Sorlini, *EXPO*

SESSION 1: Setting the scene

Chairs: Fengcheng Wang, *ICC President, Henan University of Technology, China*
Marina Carcea, *CRA-NUT/AISTEC President, Italy*

11:00 – 11:30 Hervé Guyomard
(*INRA, France*)
Title to be confirmed

11:30 – 12:00 Carlo Fadda
(*Bioversity International, Ethiopia*)
Using genetic diversity to adapt to climate change:
evidences from durum wheat in Ethiopia

12:00 – 12:30 Julie Miller Jones
(*St. Catherine University, USA*)
Elimination of wheat and grains – Sustainable and
nutritionally superior?

12:30 – 14:00 *Lunch break, table top exhibition and poster viewing*

Endorsers



SESSION 2: Sustainability, economics and trading

Chairs: Joel Abecassis, *ICC Past President, INRA-UMR IATE, France*
 Elisabetta Lupotto, *CRA, Italy*

14:00 – 14:20 Gerard Kramer
(Blonk Consultants, the Netherlands) KEYNOTE LECTURE
 Performance of bread in optimized sustainable diet

14:20 – 14:40 Marco Zuppioli
(University of Parma, Italy)
 Volatility and trading activity in commodity future markets

14:40 – 15:00 Francesca Galli
(University of Pisa, Italy)
 Multidimensional performance-based approach for the assessment of Global and Local food chains: the GLAMUR Project

15:00 – 15:20 Giovanni Alessandro Cappelli
(University of Milano, Italy)
 Development of a prototype to forecast rice yields and grain quality in the Northern Italian district

15:20 – 15:40 Luca Fernando Ruini
(Barilla Group SpA, Italy)
 Crop rotation and use of a Decision Support System to enhance the sustainability of durum wheat cultivation

15:40 – 16:00 Jorge Oliveira
(School of Engineering, Ireland)
 Review of innovative concepts for process sustainability in the rice processing industry

16:00 – 16:20 Chantal Ekpetsi O GOTO BOUKA
(Togo Representative)
 Title to be confirmed

16:20 – 17:00 *Coffee break, table top exhibition and poster viewing*

Endorsers



SESSION 3: Sustainability

Chairs: Michaela Pichler, *ICC Secretary General, Austria*
Massimo Palumbo, *CRA-ACM, Italy*

17:00 – 17:20	Joel Abecassis <i>(INRA, France)</i> Restructuring cereal chains for food and green chemistry	KEYNOTE LECTURE
17:20 – 17:40	Velu Govindan <i>(International Maize and Wheat Improvement Centre, Mexico)</i> Breeding high yielding micronutrient-rich wheat for improved human nutrition	
17:40 – 18:00	Rajae Manzali <i>(National Institute for Agricultural Research, Morocco)</i> Some important food quality criteria of hexaploid oat lines of <i>A. sativa</i> developed in Morocco	
18:00 – 18:20	Gabriele Chiodini <i>(University of Perugia, Italy)</i> The effect of the introduction of greening on durum wheat in Italy	
18:20 – 18:40	Chiara Nobili <i>(ENEA-UTTRI, Italy)</i> Buckwheat: sustainability, safety and nutritional traits	
18:40 – 19:00	Jelous Paul Muchineripi <i>(Zimbabwe Representative)</i> Small grain that can feed the world: the Zimbabwean case study, as a model	

19:00 – 20:00 *Table top exhibition and poster viewing*

Endorsers



Thursday, 2nd July 2015

SESSION 4: Health and nutrition

Chairs: Julie Miller Jones, *College of St. Catherine, USA*
Francesco Bonomi, *University of Milan, Italy*

9:00 – 9:20 Anthony Fardet
(*INRA, France*)
Associations between grain-based food groups and major diet-related chronic diseases: a review of meta-analyses and systematic reviews

KEYNOTE LECTURE

9:20 – 9:40 Laura Gazza
(*CRA-QCE, Italy*)
An ω -gliadin derived peptide with potential anti-inflammatory activity in celiac disease and its occurrence in *Triticum monococcum*

9:40 – 10:00 Paolo Fantozzi
(*University of Perugia, Italy*)
Experimental investigation on nutritional effects of alcoholic/non-alcoholic beer

10:00 – 10:20 Valentina Melini
(*CRA-NUT, Italy*)
Pigmented rice: phytochemical profile and thermal processing

10:20 – 10:40 Nicoletta Pellegrini
(*University of Parma, Italy*)
Evaluation of the health effects of an innovative pasta in a parallel randomized controlled intervention study on humans

10:40 – 11:00 Miriam Zanoletti
(*University of Milan, Italy*)
Screening of maize germplasm for nutritional and technological parameters

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

Endorsers



SESSION 5: Health, nutrition and authenticity

Chairs: Jan-Willem van der Kamp, *TNO Food and Nutrition, Netherlands*
 Norberto Pogna, *formerly CRA-QCE, Italy*

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| 11:30 – 11:50 | Fred Brouns
<i>(Maastricht University, Netherlands)</i>
Towards an evidence-based evaluation of wheat and gluten avoidance: effects of wheat species and food processing on compound contents and post-consumption symptoms and complaints | KEYNOTE LECTURE |
| 11:50 – 12:10 | Agnieszka Wójtowicz
<i>(University of Life Sciences in Lublin, Poland)</i>
Selected nutritional and physicochemical properties of whole grain wheat and spelt precooked pasta products | |
| 12:10 – 12:30 | Carmela Lamacchia
<i>(University of Foggia, Italy)</i>
“Gluten Friendly”: An innovative method for the detoxification of gluten proteins from grains of cereals | |
| 12:30 – 12:50 | Jan-Willem van der Kamp
<i>(TNO Food and Nutrition, the Netherlands)</i>
The HealthBread EU project: clean label bread, tasting like white bread with nutrient levels similar to wholegrain bread, for increasing the eco-efficiency of food intake. | |
| 12:50 – 13:10 | Alessandra Fratianni
<i>(University of Molise, Italy)</i>
An integrated approach for a better evaluation of tocols in cereals and cereal products | |
| 13:10 – 13:30 | Yannick Weesepoel
<i>(RIKILT, the Netherlands)</i>
Authentication of organic and conventional produced wheat by LCDAD analysis of phytochemicals and PTR-MS analysis of volatiles. | |

13:30 – 14:50 *Lunch break, table top exhibition and poster viewing*

Endorsers



SESSION 6: Safety

Chairs: Stefan Wagener, *Canadian Grain Commission, Canada*
Carlotta Balconi, *CRA-MAC, Italy*

14:50 – 15:10 Pasquale Trematerra
(University of Molise, Italy)
Decision support tools and integrated pest management
of grains in sub-saharan Africa

KEYNOTE LECTURE

15:10 – 15:30 Marco Romani
(National Institute for Rice, Italy)
Arsenic in rice: surveys and mitigation strategies in Italy

15:30 – 15:50 Francesca Nocente
(CRA-QCE, Italy)
Relationship between homologue composition of 5-n-
alkylresorcinol extracts from durum wheat and their
antifungal properties

15:50 – 16:10 Adel Kamel
(University of Tabuk, Saudi Arabia)
Efficacy of corn and rice seed-borne mycoflora in
controlling aflatoxigenic *Aspergillus flavus*

16:10 – 16:30 Massimo Blandino
(University of Torino, Italy)
Pre- and post-harvest strategies to minimize the
occurrence of novel or emerging mycotoxins in wheat
and maize chains

16:30 – 16:50 Paola Giorni
(Catholic University of the Sacred Hearth, Italy)
May fumonisin contamination in maize kernels be
influenced by drying treatments?

16:50 – 17:10 Silvia Generotti
(University of Parma, Italy)
Strategic mycotoxin mitigation within industrial biscuit
making process

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



Endorsers



Friday, 3rd July 2015

SESSION 7: Processing

Chairs: Hamit Köksel, *ICC President Elect, Hacettepe University, Turkey*
Rita Acquistucci, *CRA-NUT, Italy*

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| 8:30 – 8:50 | Stefano Renzetti
<i>(TNO, the Netherlands)</i>
Approaches in multiple reformulation of bakery products for healthy composition | KEYNOTE LECTURE |
| 8:50 – 9:10 | Carlo Giuseppe Rizzello
<i>(University of Bari, Italy)</i>
Wheat milling by-products and sourdough fermentation: nutritional, functional and technological advantages | |
| 9:10 – 9:30 | Danielle Laure Taneyo Saa
<i>(University of Bologna, Italy)</i>
Bake4Fun, a European project on functional bakery 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 | |
| 9:30 – 9:50 | Alain Le-Bail
<i>(ONIRIS, France)</i>
Use of encapsulated salt to enhance saltiness of bakery products: the case of a pizza dough | |
| 9:50 – 10:10 | Casiana Blanca Villarino
<i>(University of Philippines, Philippines)</i>
Modelling of the bread crumb quality of lupin (<i>L. angustifolius</i>)-wheat breads: effects of formulation and process parameters | |
| 10:10 – 10:30 | Hanee M. Al-Dmoor
<i>(Scientific Food Centre, Jordan)</i>
Cake flour chlorination; alternative treatments | |

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

Endorsers



SESSION 8: Processing and analyses

Chairs: Martha Beatriz Cuniberti, INTA, Argentina
Emanuele Marconi, *University of Molise, Italy*

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| 11:10 – 11:30 | <p>Alice Moroni
(<i>Nestlé, Switzerland</i>)
Whole grain flour technology, stability and functionality: an overview</p> | KEYNOTE LECTURE |
| 11:30 – 11:50 | <p>Felicidad Ronda
(<i>University of Valladolid, Spain</i>)
Tef flour as an efficient ingredient in wheat-based breads: a physicochemical, sensory and nutritional approach</p> | |
| 11:50 – 12:10 | <p>Carlos Wanderlei Piler Carvalho
(<i>Embrapa Food Technology, Brasil</i>)
Physicochemical properties of a novel extruded product using whole meal sorghum added of roasted coffee powder</p> | |
| 12:10 – 12:30 | <p>Alessandra Marti
(<i>University of Milan, Italy</i>)
Molecular features of wheat doughs enriched with perennial wheatgrass (<i>Thinopyrum intermedium</i>) flour</p> | |
| 12:30 – 12:50 | <p>Ismail Sait Dogan
(<i>Yüzüncü Yil University, Turkey</i>)
Optimization of gluten-free wafers with buckwheat flour and potato starch</p> | |
| 12:50 – 13:10 | <p>Jens Dreisoerner
(<i>Brabender® GmbH&CoKG, Duisburg-Germany</i>)
Wheat gluten properties: experience with the Brabender® GlutoPeak®</p> | |
| 13:10 – 13:30 | <p>Roland Ernest Poms
(<i>Imprint Analytics, Austria</i>)
Challenges in gluten-free analysis: towards the production of new Reference Materials</p> | |

13:30 – 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!)*

Endorsers

