Joint ICC/AISTEC Conference “Grains for Feeding the World”
Milan (Italy), 1-3 July 2015

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

ORGANISING COMMITTEE
Marina Carcea, CRA-NUT / AISTEC President, Italy (Chair)
Ambrogina Pagani, University of Milan, Italy
Francesca Melini, CRA-NUT, Italy
Luigi Degano, CRA-FLC, Italy
Mara Lucisano, University of Milan, Italy
Gaetano Boggini, formerly CRA, Italy
Michaela Pichler, ICC General Secretary, Austria

NATIONAL SCIENTIFIC COMMITTEE
Marina Carcea, CRA-NUT / AISTEC President, Italy (Chair)
Rita Acquistucci, CRA-NUT, Italy
Carlotta Balconi, CRA-MAC, Italy
Francesco Bonomi, University of Milan, Italy
Alessandro Bozzini, Formerly FAO and ENEA, Italy
Luigi Cattivelli, CRA-GPG, Italy
Raimondo Cubadda, AISTEC Honorary President, Italy
Maria Grazia D’Egidio, formerly CRA-QCE, Italy
Claudio Gandolfi, University of Milan, Italy
Elisabetta Lupotto, CRA, Italy
Emanuele Marconi, University of Molise, Italy
Ambrogina Pagani, University of Milan, Italy
Massimo Palumbo, CRA-ACM, Italy
Gianfranco Panfilii, University of Molise, Italy
Norberto Pogna, formerly CRA-QCE, Italy
Marisa Porrini, University of Milan, Italy
Rita Redaelli, CRA-MAC, Italy
Marco Romani, National Institute for Rice, Italy
Claudia Sorlini, University of Milan, Italy
Michele Stanca, UNASA President, Italy

INTERNATIONAL SCIENTIFIC COMMITTEE
Marina Carcea, CRA-NUT / AISTEC President, Italy (Co-Chair)
Fengcheng Wang, ICC President, Henan University of Technology, China (Co-Chair)
Joel Abecassis, ICC Past President, INRA-UMR IATE, France
Hanee Al-Dmoor, Scientific Food Center, Jordan
Charles Brennan, Lincoln University, New Zealand
Carla Brites, Instituto Nacional de Investigacao Agrária e Veterinária, I.P., Portugal
Bob Cracknell, formerly AWB, Australia
Martha Beatriz Cuniberti, INTA, Argentina
Gerry Downey, AACCI, USA
Bernhard Freyer, BOKU, Austria
Hamit Köksel, ICC President Elect, Hacettepe University, Turkey
Meinolf Lindhauer, MRI, Germany
Julie Miller Jones, College of St. Catherine, USA
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
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
<table>
<thead>
<tr>
<th>Time</th>
<th>Speaker</th>
<th>Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>14:00 – 14:20</td>
<td><strong>Gerard Kramer</strong></td>
<td><em>Performance of bread in optimized sustainable diet</em></td>
</tr>
<tr>
<td>14:20 – 14:40</td>
<td><strong>Marco Zuppiroli</strong></td>
<td><em>Volutility and trading activity in commodity future markets</em></td>
</tr>
<tr>
<td>14:40 – 15:00</td>
<td><strong>Francesca Galli</strong></td>
<td><em>Multidimensional performance-based approach for the assessment of Global and Local food chains: the GLAMUR Project</em></td>
</tr>
<tr>
<td>15:00 – 15:20</td>
<td><strong>Giovanni Alessandro Cappelli</strong></td>
<td><em>Development of a prototype to forecast rice yields and grain quality in the Northern Italian district</em></td>
</tr>
<tr>
<td>15:20 – 15:40</td>
<td><strong>Luca Fernando Ruini</strong></td>
<td><em>Crop rotation and use of a Decision Support System to enhance the sustainability of durum wheat cultivation</em></td>
</tr>
<tr>
<td>15:40 – 16:00</td>
<td><strong>Jorge Oliveira</strong></td>
<td><em>Review of innovative concepts for process sustainability in the rice processing industry</em></td>
</tr>
<tr>
<td>16:00 – 16:20</td>
<td><strong>Chantal Ekpetsi O GOTO BOUKA</strong></td>
<td><em>Title to be confirmed</em></td>
</tr>
</tbody>
</table>

**SESSION 2: Sustainability, economics and trading**

Chairs: Joel Abecassis, ICC Past President, INRA-UMR IATE, France
        Elisabetta Lupotto, CRA, Italy
### SESSION 3: Sustainability

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

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

**19:00 – 20:00** *Table top exhibition and poster viewing*
<table>
<thead>
<tr>
<th>Time</th>
<th>Speaker</th>
<th>Topic</th>
</tr>
</thead>
<tbody>
<tr>
<td>9:00 – 9:20</td>
<td>Anthony Fardet</td>
<td>Associations between grain-based food groups and major diet-related chronic diseases: a review of meta-analyses and systematic reviews</td>
</tr>
<tr>
<td>9:40 – 10:00</td>
<td>Paolo Fantozzi</td>
<td>Experimental investigation on nutritional effects of alcoholic/non-alcoholic beer</td>
</tr>
<tr>
<td>10:00 – 10:20</td>
<td>Valentina Melini</td>
<td>Pigmented rice: phytochemical profile and thermal processing</td>
</tr>
<tr>
<td>10:20 – 10:40</td>
<td>Nicoletta Pellegrini</td>
<td>Evaluation of the health effects of an innovative pasta in a parallel randomized controlled intervention study on humans</td>
</tr>
<tr>
<td>10:40 – 11:00</td>
<td>Miriam Zanoletti</td>
<td>Screening of maize germplasm for nutritional and technological parameters</td>
</tr>
<tr>
<td>11:00 – 11:30</td>
<td></td>
<td>Coffee break, table top exhibition and poster viewing</td>
</tr>
</tbody>
</table>
SESSION 5: Health, nutrition and authenticity

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

11:30 – 11:50
Fred Brouns
*Maastricht University, Netherlands*
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

11:50 – 12:10
Agnieszka Wójtowicz
*University of Life Sciences in Lublin, Poland*
Selected nutritional and physiochemical properties of whole grain wheat and spelt precooked pasta products

12:10 – 12:30
Carmela Lamacchia
*University of Foggia, Italy*
“Gluten Friendly”: An innovative method for the detoxification of gluten proteins from grains of cereals

12:30 – 12:50
Jan-Willem van der Kamp
*TNO Food and Nutrition, the Netherlands*
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
*University of Molise, Italy*
An integrated approach for a better evaluation of tocols in cereals and cereal products

13:10 – 13:30
Yannick Weesepoel
*RIKILT, the Netherlands*
Authentication of organic and conventional produced wheat by LC-MSD analysis of phytochemicals and PTR-MS analysis of volatiles.

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

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)
### SESSION 7: Processing

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

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

**10:30 – 11:10**  
*Coffee break, table top exhibition and poster viewing*
### SESSION 8: Processing and analyses

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

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

### 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

<table>
<thead>
<tr>
<th>Time</th>
<th>Activity</th>
</tr>
</thead>
<tbody>
<tr>
<td>14:00 – 15:00</td>
<td>Lunch break</td>
</tr>
<tr>
<td>15:00 – 17:00</td>
<td>AISTEC Associates for General Assembly and voting (by invitation only!)</td>
</tr>
</tbody>
</table>