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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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
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

11:00 – 11:30 Hervé Guyomard (INRA, France)
The world food security issue: what role for production, consumption and trade of grains?

11:30 – 12:00 Carlo Fadda (Bioversity International, Ethiopia)
The importance of cereal crop and genetic diversity to cope with the multiple challenges of 21st century agriculture

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 posters viewing
# SESSION 2: Sustainability, economics and trading

**Chairs:**
- Hamit Köksel, Hacettepe University, ICC President Elect, Turkey
- Elisabetta Lupotto, CRA, Italy

## 14:00 – 14:20
**Gerard Kramer**  
(Blonk Consultants, the Netherlands)  
*KEYNOTE LECTURE*
- Performance of wholegrain products in optimized sustainable diets

## 14:20 – 14:40
**Marco Zuppiroli**  
(University of Parma, Italy)  
- Volatility and trading activity in commodity futures 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 Milan, Italy)  
- Development of a prototype to forecast rice yields and grain quality in the Northern Italian district

## 15:20 – 15:40
**Cesare Ronchi**  
(Barilla G.&R. F.lli S.p.A., Italy)  
- Crop rotation and use of a Decision Support System to enhance the sustainability of durum wheat cultivation

## 15:40 – 16:00
**Jorge Oliveira**  
(University College Cork, Ireland)  
- Review of innovative concepts for process sustainability in the rice processing industry

## 16:00 – 16:20
**Chantal Ekpetsi O GOTO BOUKA**  
(Institut Togolais de recherche agronomique, Togo)  
- Baby food fortified with local foodstuffs

## 16:20 – 17:00
**Coffee break, table top exhibition and posters viewing**
<table>
<thead>
<tr>
<th>Time</th>
<th>Session</th>
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<tbody>
<tr>
<td>17:00 – 17:20</td>
<td><strong>KEYNOTE LECTURE</strong></td>
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<tr>
<td>17:20 – 17:40</td>
<td><strong>Joel Abecassis</strong> (INRA, France) Reconsidering the cereal chain organization for food and green chemistry</td>
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<tr>
<td>17:40 – 18:00</td>
<td><strong>Gabriele Chiodini</strong> (University of Perugia, Italy) The effect of the introduction of greening on durum wheat in Italy</td>
</tr>
<tr>
<td>18:00 – 18:20</td>
<td><strong>Chiara Nobili</strong> (ENEA-UTAGRI, Italy) Buckwheat: sustainability, safety and nutritional traits</td>
</tr>
<tr>
<td>18:20 – 19:30</td>
<td><strong>Jelous Paul Muchineripi</strong> (Ministry of Trade and Commerce, Zimbabwe) Small grain that can feed the world: the Zimbabwean case study, as a model</td>
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**Table top exhibition and posters viewing**
**Thursday, 2\textsuperscript{nd} July 2015**

**SESSION 4: Health and nutrition**

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

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<thead>
<tr>
<th>Time</th>
<th>Speaker</th>
<th>Topic</th>
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<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>
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<tr>
<td>9:20 – 9:40</td>
<td>Laura Gazza</td>
<td>An α-gliadin derived peptide with potential anti-inflammatory activity in celiac disease and its occurrence in <em>Triticum monococcum</em></td>
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<tr>
<td>9:40 – 10:00</td>
<td>Giuseppe Perretti</td>
<td>Experimental investigation on nutritional effects of alcoholic/non-alcoholic beer</td>
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<tr>
<td>10:00 – 10:20</td>
<td>Valentina Melini</td>
<td>Pigmented rice: phytochemical profile and thermal processing</td>
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<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>
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<tr>
<td>10:40 – 11:00</td>
<td>Miriam Zanoletti</td>
<td>Screening of maize germplasm for nutritional and technological parameters</td>
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**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

<table>
<thead>
<tr>
<th>Time</th>
<th>Speaker/Presenter</th>
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</table>
| 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 physicochemical 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 | **Yanni Papanikolaou**  
(Nutritional Strategies Inc. Paris, ON, Canada)  
Consuming certain grain food patterns is associated with greater dietary fiber and whole grain intake and improved diabetes-related outcomes in US adults |
| 13:10 – 13:30 | **Alessandra Fratianni**  
(University of Molise, Italy)  
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

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
(Ente Nazionale Risi, 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-alkyresorcinol extracts from durum wheat and their antifungal properties

15:50 – 16:10

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

16:10 – 16:40

Coffee break, table top exhibition and posters viewing

16:40 – 17:00

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

17:00 – 17:20

Silvia Generotti
(University of Parma, Italy)
Strategic mycotoxin mitigation within industrial biscuit making process

17:20 – 17:40

Yannick Weesepoel
(RIKILT, Wageningen UR, the Netherlands)
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, 3\textsuperscript{rd} July 2015

**SESSION 7:** Processing

**Chairs:** Joel Abecassis, INRA-UMR IATE, ICC Past President, France  
Rita Acquistucci, CRA-NUT, Italy

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<tr>
<td>8:50 – 9:10</td>
<td>Stefano Renzetti (TNO Food and Nutrition, the Netherlands)</td>
<td>Approaches in multiple reformulation of bakery products for healthy composition</td>
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<tr>
<td>9:10 – 9:30</td>
<td>Carlo Giuseppe Rizzello (University of Bari, Italy)</td>
<td>Wheat milling by-products and sourdough fermentation: nutritional, functional and technological advantages</td>
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<td>9:30 – 9:50</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>
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<td>9:50 – 10:10</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>
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<td>10:10 – 10:30</td>
<td>Casiana Blanca Villarino (University of Philippines, Philippines)</td>
<td>Modelling of the bread crumb quality of lupin (\textit{L. angustifolius}) wheat breads: effects of formulation and process parameters</td>
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10:30 – 11:00  
Coffee break, table top exhibition and posters viewing
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<tr>
<td>11:10 – 11:30</td>
<td><strong>Processing and analyses</strong></td>
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<tr>
<td>Chairs:</td>
<td><strong>Martha Beatriz Cuniberti</strong>, <em>INTA, Argentina</em></td>
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<td><strong>Emanuele Marconi</strong>, <em>University of Molise, Italy</em></td>
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<td><strong>Alice Moroni</strong>, <em>(Nestlé, Switzerland)</em></td>
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<td>Whole grain flour technology, stability and functionality: an overview</td>
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<td>11:30 – 11:50</td>
<td><strong>Felicidad Ronda</strong>, <em>(University of Valladolid, Spain)</em></td>
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<td>Tef flour as an efficient ingredient in wheat-based breads: a</td>
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<td>physicochemical, sensory and nutritional approach</td>
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<td>11:50 – 12:10</td>
<td><strong>Carlos Wanderlei Piler Carvalho</strong>, <em>(Embrapa Food Technology, Brasil)</em></td>
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<td>Physicochemical properties of a novel extruded product using whole</td>
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<td>meal sorghum added of roasted coffee powder</td>
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<td>12:10 – 12:30</td>
<td><strong>Alessandra Marti</strong>, <em>(University of Milan, Italy)</em></td>
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<td>Molecular features of wheat doughs enriched with perennial wheatgrass</td>
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<td><em>(Thinopyrum intermedium)</em></td>
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<td>12:30 – 12:50</td>
<td><strong>Ismail Sait Dogan</strong>, <em>(Yüzüncü Yil University, Turkey)</em></td>
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<td>Optimization of gluten-free wafers with buckwheat flour and potato</td>
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<td>Wheat gluten properties: experience with the Brabender® GlutoPeak®</td>
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<td>13:10 – 13:30</td>
<td><strong>Roland Ernest Poms</strong>, <em>(Imprint Analytics, Austria)</em></td>
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<td>Towards the production of improved reference materials for gluten-free</td>
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<td>analysis</td>
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<td>13:30 – 14:00</td>
<td><strong>CLOSING SESSION AND AWARDS</strong></td>
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<td>Chairs:</td>
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<td><strong>Michaela Pichler</strong>, <em>ICC Secretary General, Austria</em></td>
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<td><strong>Chiara Chiriotti</strong>, <em>Chiriotti Editor, Italy</em></td>
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<td>14:00 – 15:00</td>
<td>Lunch break</td>
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<td>15:00 – 17:00</td>
<td><strong>AISTEC Associates for General Assembly and voting (by invitation only!)</strong></td>
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