



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

Milan (Italy), 1-3 July 2015

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

PROGRAM

ORGANISING COMMITTEE

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 Francesca Melini, CRA-NUT, Italy
 Luigi Degano, CRA-FLC, Italy
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 Michaela Pichler, ICC Secretary General, Austria

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 Carlotta Balconi, CRA-MAC, Italy
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 Massimo Palumbo, CRA-ACM, Italy
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 Norberto Pogna, formerly CRA-QCE, Italy
 Marisa Porrini, University of Milan, Italy
 Rita Redaelli, CRA-MAC, Italy
 Marco Romani, Ente Nazionale Risi, Italy
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 Hane 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, Hacettepe University, ICC President Elect, 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

Endorsers





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

Endorsers



SESSION 2: Sustainability, economics and trading

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

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|-----------------------------|--|-------------------------------|
| <p>14:00 – 14:20</p> | <p>Gerard Kramer
<i>(Blonk Consultants, the Netherlands)</i></p> | <p>KEYNOTE LECTURE</p> |
| <p>14:20 – 14:40</p> | <p>Marco Zuppiroli
<i>(University of Parma, Italy)</i></p> | |
| <p>14:40 – 15:00</p> | <p>Francesca Galli
<i>(University of Pisa, Italy)</i></p> | |
| <p>15:00 – 15:20</p> | <p>Giovanni Alessandro Cappelli
<i>(University of Milan, Italy)</i></p> | |
| <p>15:20 – 15:40</p> | <p>Cesare Ronchi
<i>(Barilla G.&R. F.lli S.p.A., Italy)</i></p> | |
| <p>15:40 – 16:00</p> | <p>Jorge Oliveira
<i>(University College Cork, Ireland)</i></p> | |
| <p>16:00 – 16:20</p> | <p>Chantal Ekpetsi O GOTO BOUKA
<i>(Institut Togolais de recherche agronomique, Togo)</i></p> | |

16:20 – 17:00 *coffee break, table top exhibition and posters viewing*

Endorsers



SESSION 3: Sustainability

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

<p>17:00 – 17:20</p>	<p>Joel Abecassis <i>(INRA, France)</i></p>	<p>KEYNOTE LECTURE</p>
	<p>Reconsidering the cereal chain organization for food and green chemistry</p>	
<p>17:20 – 17:40</p>	<p>Gabriele Chiodini <i>(University of Perugia, Italy)</i></p>	
	<p>The effect of the introduction of greening on durum wheat in Italy</p>	
<p>17:40 – 18:00</p>	<p>Chiara Nobili <i>(ENEA-UTAGRI, Italy)</i></p>	
	<p>Buckwheat: sustainability, safety and nutritional traits</p>	
<p>18:00 – 18:20</p>	<p>Jelous Paul Muchineripi <i>(Ministry of Trade and Commerce, Zimbabwe)</i></p>	
	<p>Small grain that can feed the world: the Zimbabwean case study, as a model</p>	

18:20 – 19:30 *Table top exhibition and posters viewing*

Endorsers



Thursday, 2nd July 2015

SESSION 4: Health and nutrition		
Chairs: Julie Miller Jones , <i>College of St. Catherine, USA</i> Francesco Bonomi , <i>University of Milan, Italy</i>		
	Anthony Fardet <i>(INRA, France)</i>	
9:00 – 9:20	Associations between grain-based food groups and major diet-related chronic diseases: a review of meta-analyses and systematic reviews	KEYNOTE LECTURE
	Laura Gazza <i>(CRA-QCE, Italy)</i>	
9:20 – 9:40	An ω -gliadin derived peptide with potential anti-inflammatory activity in celiac disease and its occurrence in <i>Triticum monococcum</i>	
	Giuseppe Perretti <i>(University of Perugia, Italy)</i>	
9:40 – 10:00	Experimental investigation on nutritional effects of alcoholic/non-alcoholic beer	
	Valentina Melini <i>(CRA-NUT, Italy)</i>	
10:00 – 10:20	Pigmented rice: phytochemical profile and thermal processing	
	Nicoletta Pellegrini <i>(University of Parma, Italy)</i>	
10:20 – 10:40	Evaluation of the health effects of an innovative pasta in a parallel randomized controlled intervention study on humans	
	Miriam Zanoletti <i>(University of Milan, Italy)</i>	
10:40 – 11:00	Screening of maize germplasm for nutritional and technological parameters	

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

Endorsers



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)

11:30 – 11:50

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

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)

12:30 – 12:50

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

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 tocopherols in cereals and cereal products

13:30 – 14:50

Lunch break, table top exhibition and posters viewing

Endorsers



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

KEYNOTE LECTURE

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-alkylresorcinol 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 Heart, 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)*

Endorsers



Friday, 3rd July 2015

SESSION 7: Processing

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

8:50 – 9:10 **Stefano Renzetti**
(TNO Food and Nutrition, the Netherlands)
 Approaches in multiple reformulation of bakery products for healthy composition **KEYNOTE LECTURE**

9:10 – 9:30 **Carlo Giuseppe Rizzello**
(University of Bari, Italy)
 Wheat milling by-products and sourdough fermentation: nutritional, functional and technological advantages

9:30 – 9:50 **Danielle Laure Taneyo Saa**
(University of Bologna, Italy)
 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

9:50 – 10:10 **Alain Le-Bail**
(ONIRIS, France)
 Use of encapsulated salt to enhance saltiness of bakery products: the case of a pizza dough

10:10 – 10:30 **Casiana Blanca Villarino**
(University of Philippines, Philippines)
 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*

Endorsers



SESSION 8: Processing and analyses

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

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| <p>11:10 – 11:30</p> | <p>Alice Moroni
<i>(Nestlé, Switzerland)</i>
Whole grain flour technology, stability and functionality: an overview</p> | <p>KEYNOTE LECTURE</p> |
| <p>11:30 – 11:50</p> | <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> | |
| <p>11:50 – 12:10</p> | <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> | |
| <p>12:10 – 12:30</p> | <p>Alessandra Marti
<i>(University of Milan, Italy)</i>
Molecular features of wheat doughs enriched with perennial wheatgrass (<i>Thinopyrum intermedium</i>) flour</p> | |
| <p>12:30 – 12:50</p> | <p>Ismail Sait Dogan
<i>(Yüzüncü Yil University, Turkey)</i>
Optimization of gluten-free wafers with buckwheat flour and potato starch</p> | |
| <p>12:50 – 13:10</p> | <p>Johan J. Plijter
<i>(Brabender® GmbH&CoKG, Duisburg-Germany)</i>
Wheat gluten properties: experience with the Brabender® GlutoPeak®</p> | |
| <p>13:10 – 13:30</p> | <p>Roland Ernest Poms
<i>(Imprint Analytics, Austria)</i>
Towards the production of improved reference materials for gluten-free analysis</p> | |

13:30 – 14:00 CLOSING SESSION AND AWARDS

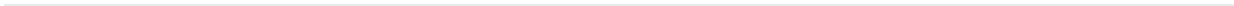
Chairs: **Marina Carcea**, *CRA-NUT, AISTEC President, Italy*
Michaela Pichler, *ICC Secretary General, Austria*
Chiara Chiriotti, *Chiriotti Editori, Italy*

14:00 – 15:00 Lunch break

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

Endorsers





Endorsers