



Dear HGF Member,

We hope that you started the new year well – all the best for 2019! We would like to draw your attention to the following issues:

### **New Lancet Report**

Last Thursday, January 17, the report “Healthy Diets From Sustainable Food Systems” commission from the Lancet was published online. The report discusses the global food production and food security situation and how this should change to feed 10 billion people in 2050  
1) reducing the global burden of our food production system on the climate and 2) reduce the global burden of chronic non-communicable diseases. Not unexpected that food security should mainly be based on plant resources and in the perspectives of the commission whole grains have a prominent role in the proposed sustainable food system.

The full report is downloadable for free if you have a subscription at Lancet. You can find the summary of the report with the following

link: [https://eatforum.org/content/uploads/2019/01/EAT-Lancet\\_Commission\\_Summary\\_Report.pdf](https://eatforum.org/content/uploads/2019/01/EAT-Lancet_Commission_Summary_Report.pdf)

In the meanwhile the European Commission launched a call (HP-PJ-04-2018) which aims at transferring the Danish Whole Grain Partnership initiative to other countries. The submission deadline for submission of a full proposal is very short: March 13, 2019. At this moment a group of people from different countries is

working to create the necessary consortium and an idea of the proposal text. Companies and other organisations that are interested to participate are kindly asked to get in contact with the [Board of HGF](#).

## **INFO**

HGF Spring Workshop

Helsinki, Finland

The next HGF meeting will be organised in Helsinki from 17 to 18 June 2019. Please block these days for your participation for a meeting with high level scientific presentations.

## **HGF at FENS**

15-18 Oct 2019

The FENS Symposium will provide state of the art updates on the role of WG and CF on improving diet quality. The first speaker will discuss the role of WG and CF on overall diet quality, including their impact on dietary carbohydrate profile [higher fibre, fermentable carbohydrates, lower free sugars], improved micronutrient and phytochemical intake. The second speaker will explore the impact of processing, including malting and mechanical food processing technologies (e.g. extrusion, enzyme addition) on nutritional properties of WG and CF. The effects of WG and CF on the microbiome and its implications for health will be discussed by speaker 3. The final speaker will address consumer aspects of promoting WG and CF consumption, including how they can be incorporated into diets to comply with nutrient profiling requirements and meet recommendations for front of pack labelling.

The ICC conference ICC19 - Science meets Technology will take place from April 24 to April 25 2019 in Vienna.

Abstract submission is now underway is still possible  
until 1 February 2019. Find all info  
at <http://icc2019.icc.or.at/>.

With best regards,  
Kati Katina, HGF Chair  
Jan de Vries, HGF Communication Manager

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