

HGF Workshop 2019 & Kaisa Poutanen's Honorary Symposium

17-18 June 2019, Espoo, Finland

FINAL PROGRAMME

Healthgrain Forum Workshop 2019

▪ **MONDAY, 17 June 2019**

Venue: VTT, TECHNOLIS INNOPOLI 1, Tekniikantie 12-14, 02150 Espoo

09:00-10:00 *HGForum Board meeting*

10:00-10:30 Registration and welcome coffee

10:30 Welcome to the HGForum Spring Workshop, *Kati Katina*

10:30-12:10 Update of sourdough research

Chair: Kati Katina, Helsinki University, FI

	<i>Presenter</i>	<i>Topic</i>
10:30	Kati Katina Helsinki University, FI	Flavour-masking potential of exopolysaccharide sourdoughs
10:55	Bhawani Chamlagain, Helsinki University, FI	B12 production in grain-based raw materials with Propionic acid bacteria
11:20	Carlo Rizzello University of Bari, IT	Sourdough fermentation applied to legumes and other non-wheat flours: nutritional and functional insights
11:45	Jussi Loponen Fazer, FI	Novel low FODMAP bioprocessing

12:10-13:10 Lunch

13:10-14:10 Industry 4.0 reflections to food ecosystem

Chair: Nesli Sözer, VTT, FI

	<i>Presenter</i>	<i>Topic</i>
13:10	Nesli Sözer VTT, FI	Consumer centric agile food manufacturing: Case bakery products
13:30	Merja Rushe and Timo Koskinen IBM, FI	Digital Agriculture - Vision of the future
13:50	Kari Pirkkalainen Spectral Engines Oy, FI	Agricultural products quality analysis in the Cloud using portable spectral sensing

14:10-14:30 Info on VTT labs and organization into groups for visiting the labs

14:30-15:30 Change of location to Tietotie2 (walking distance) and Tour to VTT Labs

15:30-17:30 Strategy workshop with coffee

Chair: Kati Katina, Helsinki University, FI

	<i>Presenter</i>	<i>Topic</i>
15:30	Kati Katina Helsinki University, FI	HGF Strategy & Action Plan
15:50	Discussion	
16:30	Nesli Sözer VTT, FI	Wrap up

16:50-17:50 HGF General Assembly Chair: Kati Katina

17:50-19:00 Cocktails with Poster Viewing and demos

20:00 Joint DINNER at Hotel Hanasaari, Hanasaarenranta 5, 02100 Espoo
(= Start of Kaisa Poutanen's Honorary Symposium)

Kaisa Poutanen's Honorary Symposium - Nordic success story of wholegrains

Venue: Hotel Hanasaari, Hanasaarenranta 5, 02100 Espoo

▪ MONDAY, 17 June 2019

19:00-20:00 Registration

20:00 Joint DINNER at Hotel Hanasaari – Kaisa's career in pictures & videos

▪ TUESDAY, 18 June 2019

08:00-08:30 Registration

08:30 Welcome

08:45-09:15 Kaisa Poutanen: 30 years in cereal science in 30 minutes

09:15-10:45 Power of rye

Chair: Kati Katina, Helsinki University, FI

	<i>Presenter</i>	<i>Topic</i>
09:15	Per Åman SLU, SE	Achievements in Nordic rye collaboration
09:25	Kati Hanhineva University of Eastern Finland, FI	Whole grain rye phytochemicals, metabolism and impact on health
09:40	Marjukka Kolehmainen University of Eastern Finland, FI	Whole grain rye – possibilities to have an effect on brain health
09:55	Pia Silventoinen VTT, FI	Multifunctional rye bran ingredients for novel cereal foods
10:15	Marjut Lampinen Linkosuo, FI	Linkosuo's rye wholegrain snacks: novel way of using rye
10:30-10:45	Panel discussion with the speakers	

10:45 – 11:30 Tea/coffee break with local wholegrain products

11:30 – 14:30 Oats for successful business

Chair: Anu Kaukovirta-Norja, Valio Ltd, FI

	<i>Presenter</i>	<i>Topic</i>
11:30	Susan Tosh University of Ottawa, CA	The Top Ten Reasons to Eat Oats
12:00	Ulla Holopainen-Mantila VTT, FI	Oathow: how to predict techno functionality of oat cultivars
12:15	Noora Mäkelä Helsinki University, FI	New insights into oat beta-glucan functionality

12:30 – 13:30 Lunch break

13:30	Anu Kaukovirta-Norja Valio Ltd, FI	Oats, a perfect raw material for dairy alternatives
13:45	Markku Mikola and Juhani Sibakov Fazer, FI	Oat innovations in ingredients and baking applications
14:00	Leif Bülow, MD ScanOats, Lund University, SE	Business potential of oats from ScanOats perspectives
14:15-14:30	Panel discussion with speakers	

14:30 – 14:45 Tea/coffee break with local wholegrain products

14:45 – 16:15 How to make the best out of grains?

Chair: Emilia Nordlund, VTT, FI

	<i>Presenter</i>	<i>Topic</i>
14.45	Per Frank Nestlé, SE	Danish wholegrain campaign – industry perspective
15:15	Mikko Immonen Helsinki University, FI	Biotransformation of bakery side streams to novel ingredients
15:30	Rossana Coda Helsinki University, FI	Funbrew: Biofunctionalization of brewers' spent grains
15:45	Dilek Ercili-Cura VTT, FI	Valorisation of cereal side streams as sustainable protein ingredients
16:00-16:15	Panel discussion with the speakers	

16:15 CLOSING

SPONSORS



Finnish Food and Drink Industries' Federation



Registration Fees:

HFG-Member Registration	FREE
Non-HGF Member Registration for HGF Symposium only (17.06.2019)	€ 75.-
Non-HGF Member Registration for the overall event (incl. HGF and Kaisa's Honorary Symposium plus Dinner)	€ 225.-
Non-HGF Member Registration for Kaisa Poutanen's Symposium on 18.06.2019 with Dinner on 17.06.2019	€ 150.-
Non-HGF Member Registration for Kaisa Poutanen's Symposium on 18.06.2019	€ 100.-
Non-HGF Member Registration for Dinner only (17.06.2019)	€ 75.-

You want to become HGF Member? Please contact office@healthgrain.org!