

HGF Autumn Workshop 2019

2-4 December 2019, Milan / Italy

Final PROGRAMME – 26.11.2019

• Monday, 2 December 2019

- 12:30 Bus transfer from Milan Malpensa Airport and Milano Linate Airport to the Barilla Headquarters in Parma (details will follow by email)
- 15:00 On-site visit of the Barilla Headquarters and the Durum Wheat Mill
- 18:00 Cooking Experience Event and Dinner at the [Academia Barilla](#) in Parma
- 20:30 Bus transfer from Parma back to Milan
- 22:30 Arrival at the [Cosmo Hotel Palace Milan](#) and late check-in

▪ Tuesday, 3 December 2019

Venue: *The Mall, Piazza Lina Bo Bardi, 1 - 20124 Milan*

- 08:00 Organised bus transfer from the Cosmo Hotel Palace Milan to the venue
- 09:00-16:30 Participation at the [10th International Forum on Food and Nutrition](#) – ***Fostering Business and Innovation while preserving Mother Earth***

Opening key notes will be on:

- Learning from Nature for a long-lasting living of humanity
- Envisioning food systems towards 2050
- Tackling Global Food Challenges

Sessions are planned on:

- Spurring Action on Human-Centred Sustainability
- Fixing the Business of Food – The Food Industry and SDG Challenge
- Fostering Innovation – Digital Technologies towards the Agenda 2030
- Preserving Mother Earth: Food Culture, Local Traditions and Biodiversity

Afternoon programme will contain parallel working group sessions.

Registration is free for HGF Members! Please register separately [HERE!](#)

- 18:30 HGF Board Meeting at the Premiata Trattoria Arlati
- 19:30 Joint HGF DINNER at [PREMIATA TRATTORIA ARLATI](#), the 1st restaurant licensed in Milan active since 1936 – Address: Via Alberto Nota, 47 20126 Milan
- 22:00 Bus transfer from the restaurant to Cosmo Hotel Palace Milan

▪ Wednesday, 4 December 2019

Venue: *University of Milan – Department of Environmental Science and Policy – ESP – Settore Didattico Colombo, Aula C03 - Address: Via Mangiagalli 25, 20133 Milan*

“SUSTAINABILITY AND NUTRITION”

- 07:30 Bus Transfer from the Cosmo Hotel to the Venue, University of Milan
- 08:00-08:15 Registration

08:15- 08:30 Welcome Introduction by Prof. Laura Piazza (University of Milan, Department of Environmental Science and Policy - CRC GAIA2050)

08:30 -10:00 SESSION 1 - EAT lancet: the role of whole grains in sustainable diets

Chair: Marjukka Kolehmainen - University of Eastern Finland/FI

	<i>Presenter</i>	<i>Topic</i>
08:30	Marjukka Kolehmainen University of Eastern Finland, FI	EAT Lancet Report – summary presentation
08:50	Alexandra Meynier Mondelēz, FR	Literature review on the barriers and levers to increase WG consumption
09:10	Stefano Renzetti Wageningen Food & Biobased Research, NL	Understanding the impact of food reformulation strategies on blood glucose and short-term well-being
09:30	Valeria Deon Barilla, IT	Barilla “Good for You, Good for the Planet” Mission: the nutrition journey
09:45	Plenary Discussion, All HGF members	How can the proposed target for WG intake in the EAT-Lancet recommendations ever be met?

10:00-10:30 Coffee Break*

10:30-12:30 SESSION 2 - Technology and Sustainable Grain Food Production

Chair: Giancarlo Riboldi – Barilla/IT

	<i>Presenter</i>	<i>Topic</i>
10:30	Marco Silvestri Barilla, IT	“Carta del Mulino”: a set of 10 rules for sustainable farming of soft wheat
10:50	Silvia Folloni Open Fields, IT	Evolutionary populations for climate-resilient agricultural systems
11:10	Marco Spaggiari University of Parma, IT	Cereal co-products exploitation for food ingredients
11:30	Cesare Ronchi Barilla, IT	Barilla Sustainable Farming to promote more efficient cropping systems for durum wheat to reduce environmental impacts and to improve the quality
11:50	Luca Colombo, FIRAB, IT	Agroecology: a transformative agenda
12:10	Plenary Discussion, All HGF members	Technology and Sustainability in respect to HGF

12:30-13:30 Lunch Break*

13:30-14:30 HGF General Assembly incl. discussion on input for common projects at the EU 2030 Programme
Chair: Nesli Sözer

14:30-16:00 SESSION 3 - Grain Components & Whole Grain Food Definition

Chair: Nesli Sözer – VTT/FI

	<i>Presenter</i>	<i>Topic</i>
14:30	Nesli Sözer VTT, FI	Ultra-processed cereals: beauty and the monster
14:50	Stefania Iametti University of Milan, IT	Natural ways of improving the nutritional value of whole grains
15:10	Jan Willem van der Kamp TNO, NL	Global Definitions of Whole Grain – progress and key questions
15:30	Sehrish Naveed University of Eastern Finland, FI	Dietary fiber and cognition in children - Association of dietary carbohydrates and fatty acids and cognition in school-aged children
15:45	Plenary Discussion, All HGF members	Discussion on the whole grain food definition

*Catering services are offered by HGF