

HGF Spring Workshop 2020

30 March – 1 April 2020, Belgium

Venue 30th -31st of March : Puratos NV, Industrialaan 25, 1702 Groot-Bijgaarden BE

Venue 1st of April: Puratos Center of Bread Flavour, 4780 St.Vith BE

DRAFT PROGRAMME (February 2020)

▪ **MONDAY, 30 March 2020**

Morning: *Individual arrival to Groot-Bijgaarden*

11:00-12:00 HGF Board Meeting

12:00-13:00 Registration and Welcome Lunch (Belcolade Meeting Room)

13:00-13:10 **Welcome: Director R&D GR. Research of Puratos** – Filip Arnaut

13:10-13:40 **Opening: Mission and Ambition of Healthgrain Forum** – Nesli Sözer (Chair of the HGF Board)

13:40-15:30 **SESSION 1 – Sourdough**

Chair: Alice Moroni (Nestlé)

| | <i>Presenter</i> | <i>Topic</i> |
|-------------|---|---|
| 13:40-14:00 | Charlotte De Montalemberts Puratos, BE | Trends and consumer insights and regional specificities related to sourdough (include update on legislation) |
| 14:00-14:20 | Marco Gobetti Free University of Bolzano, IT | Sordough and baked good digestibility |
| 14:20-14:40 | Ville Koistinen University of Eastern Finland, Institute of Public Health and Clinical Nutrition, FI | Impact of fermentation on metabolite profile of whole grains |
| 14:40-15:00 | Paula Jouhten VTT, FI | Model-guided view on sourdough species in interaction |
| 15:00-15:30 | Discussion Round | |

15:30-16:00 Coffee Break

16:00-17:00 HGF General Assembly

17:00-18:30 **Health and Wellbeing Session, Tour of Puratos Innovation Center and Welcome Drink**

18:30-19:00 **Bus Transfer to Brussels - Place de Brouckère** (in front of the NH Hotel)

19:00-19:45 **Check-In at hotels and walk to the restaurant**

20:00 **Joint HGF DINNER at the [Restaurant Bonsoir Clara](#)** - La Cantina Sprl, Rue Antoine Dansaert 22 - 1000 Bruxelles

▪ **Tuesday, 31 March 2020**

08:00 **Bus Transfer from pick up point Place de Brouckère** (in front of the NH Hotel) **to Groot-Bijgaarden**

09:00-11:00 **SESSION 2 – Wholegrains**

Chair: Jan de Vries (Nutrition Solutions)

| | <i>Presenter</i> | <i>Topic</i> |
|-------------|---|--|
| 09:00-09:20 | Jan de Vries Nutrition Solutions, NL | The Wholegrain initiative |
| 09:20-09:40 | Pieter Heirbaut Puratos, BE | Imagery of cooked grains – how to improve palatability |
| 09:40-10:00 | Linda Zonsbeek NBC, NL | Bread from Europe. A great story - a campaign to positively change the image of bread |
| 10:00-10:20 | Fred Brouns Maastricht University, The Netherlands | Well On Wheat - update |
| 10:20-10:40 | Filip Arnaut Puratos, BE | The MARS project |
| 10:40-11:00 | Discussion Round | |

11:00-11:30 **Coffee Break**

11:30-13:00 **SESSION 3 – Sprouted Grains**

Chair: Jan Delcour (KU Leuven)

| | <i>Presenter</i> | <i>Topic</i> |
|-------------|--|--|
| 11:30-11:50 | Lysanne Weel Puratos, BE | Trends and consumer insights on Sprouted grains (enhancing appreciation via processing) |
| 11:50-12:10 | Alice Moroni & Pieter Hierbaut Nestlé, CH / Puratos, BE | Outcome of the review on sprouted grains |
| 12:10-12:30 | Elien Lemmens, KU Leuven, BE | Sprouting and/or hydrothermal processing of wheat for improving mineral bio-accessibility |
| 12:30-13:00 | Discussion Round | |

13:00-14:00 **Lunch Break (Belcolade Meeting room)**

14:00-16:00 **SESSION 4 – Plant based proteins and sustainability**

Chair: Giancarlo Riboldi (Barilla) - tbc

| | <i>Presenter</i> | <i>Topic</i> |
|-------------|--|---|
| 14:00-14:20 | Marjukka Kolehmainen University of Eastern Finland, FI | tbc |
| 14:20-14:40 | Cesare Ronchi Barilla, IT | Cereals sustainable sourcing and marketing: Barilla's case study |
| 14:40-15:00 | Pieter Van't Veer WUR, NL | Healthy and sustainable diets for 21st century citizens: Grain products, eating patterns and food systems |
| 15:00-15:20 | Giacomo Cattaneo & Perrine Blauwens AbInBev, BE / Puratos, BE | Saving the brewers grains – realizing the power of barley through circularity |
| 15:20-16:00 | Discussion Round | |

16:00 **CLOSING**

Afternoon: *Individual transfer to Brussels and free evening*

▪ **Tuesday, 1 April 2020 (optional)**

- 07:30** Bus transfer from *pick up point Place de Brouckère* (in front of the NH Hotel) to **St. Vith - Puratos Center for Bread Flavour - Prümer Straße 42a, 4780 St. Vith**
- 09:30 -15:30** **Visit of the Puratos Center for Bread Flavour, including the Sourdough Library and the Maison Du Levain and lunch**
- 15:30-17:30** Bus transfer to Brussels Airport and Gare du Midi



Please register for the spring workshop [HERE](#).

Also Non-HGF Members are warmly invited to join the HGF Spring Workshop 2020 but need to pay a cost reimbursement for food and transportation, while the workshop is offered free of charge to HGF Members.