

HGF Online Spring Workshop 2021

8-9 April 2021, **ONLINE MEETING**

Draft PROGRAMME – 06/03/2021

After registering, all participants will receive a confirmation email containing information about how to join the workshop.

• **Thursday, 8 April 2021 14:00-17:00h CET**

14:00 Welcome by Nesli Sözer (VTT), Chair of the HGF Board

14:15–15:30 SESSION 1 – CEREAL PRODUCTS: IMPROVE SUSTAINABILITY THROUGHOUT THE FOOD-CHAIN

Moderator: Stefano Rizzolini, Barilla, IT

	<i>Presenter</i>	<i>Topic</i>
14.15	Marco Silvestri <i>Barilla, IT</i>	Cereal Crops: sustainable production methods.
14.35	Massimo Marino <i>Life Cycle Engineering (LCE), IT</i>	The role of Life Cycle Assessment in supporting sustainable food production.
14.55	Claire Schlemme <i>Renewal Mill, USA</i>	Side stream Innovation: The case of Okara (soy) flour and oat flour from soymilk and oat milk production.
15.15	Q&A	

15:30 Break to take some coffee.

15:45–17:00 SESSION 2 – GLUTEN FREE FOODS: CHALLENGES & SOLUTIONS

Moderator: Jan de Vries, Nutritionsolutions, NL

	<i>Presenter</i>	<i>Topic</i>
15:45	Emanuele Zannini <i>University College Cork, IR</i>	Use of high nutritional grains and legumes in gluten free food and beverage applications.
16:10	Carlo Rizzello <i>Sapienza University of Rome, IT</i>	Sourdough fermentation: a powerful process to exploit the potential of legumes and pseudo-cereals in baking Industry.
16:35	Q&A	

• **Friday, 9 April 2021 8:30-12:00h CET**

08:30-09:15 HGF General Assembly – Nesli Sözer, Chair of the HGF Board

09:30-09:35 Welcome back and quick summary of the previous day

Nesli Sözer, Chair of the HGF Board

09:35-10:05 Latest on Horizon Europe Programme

Simone Maccaferri, University of Bologna, IT

10:05 Break to take some coffee.

10:20-11:35 SESSION 3 – NOVEL TECHNOLOGICAL APPROACHES TO CREATE NEW CEREAL-BASED PRODUCTS

Moderator: Anne Nugent, Queen’s University Belfast, UK

	<i>Presenter</i>	<i>Topic</i>
10.20	Lilit Ispiryan <i>University College Cork, IR</i>	New technologies to remove FODMAPs from cereal based ingredients and pulses to improve product development for people suffering from IBS.
10.40	Jeremy Spencer <i>University of Reading, UK</i>	Using enzymes to increase Ferulic acid in bread: a simple way to improve vascular function.
11.00	Juergen Sieg <i>JRS, DE</i>	Dietary fibres: focus on their physiological, physicochemical and technological properties.
11.20	Q&A	

11:35 Summing up the HGF Online Spring Workshop & Good-Bye

Nesli Sözer (VTT), Chair of the HGF Board

PLEASE REGISTER under the following link and ask the HGF Secretariat (office@healthgrain.org) for the “FREE” Registration Code (for HGF members).

HGF Autumn Workshop (Thu, Apr. 8, 2021 14:00-17:00 CET + Fri, Apr. 9, 2021 08:30-12:00):

<https://attendee.gotowebinar.com/register/6946531259248455952>