

[Click here to view it online](#)



Join us at the

HGF Spring Workshop 2023

Date: Wed, 26. Apr. 2023, 09:00 CEST - Thu, 27. Apr. 2023, 13:00 CEST

Free for HGF Members | IFA Partners | HealthFerm Partners

Please find below a draft programme:

• **WEDNESDAY, 26 April 2023**

- 08:30** Bus Transfer from Brussels to Groot-Bijgaarden
- 09:00-12:00** Visit to Puratos, including laboratory facilities, test centres and Puradome.
- 12:00-13:00** Light Lunch
- 13:00-15:00** **SESSION 1 – Developing solutions to use sustainably produced African crops into nutritious foods for nutrition security (from farm to fork)**

Chair: Natalia Rosa-Sibakov, VTT, FI

	<i>Presenter</i>	<i>Topic</i>
13:00-13:10	Natalia Rosa-Sibakov VTT, FI	InnoFoodAfrica short introduction
13:10-13:40	Ndegwa Maina University of Helsinki, FI	The future of African crops: the challenge of increasing the productivity of smallholder farming
13:40-14:10	Habtu Abraha Puratos, BE	The challenges and opportunities of substituting climate-smart crops for imported wheat in the African bakery industry

- 14:10-15:00** Coffee Break
- 14:10-15:00** **HGF Board Meeting (Board members only)**
- 15:00-16:00** **SESSION 1 – part II**

Chair: Natalia Rosa-Sibakov, VTT, FI

15:00-15:30	Riette de Kock University of Pretoria, ZA	First insights from the Africa-Europe cross-cultural food choice survey
15:30-15:50	Kaleab Baye Addis Ababa University, ET	Nutritional status and dietary solutions
15:50-16:00	Final Considerations	

- 16:00-17:00** **HGF General Assembly**
- 17:00-17:30** Bus Transfer to Brussels
- 19:00** **Joint HGF DINNER in Brussels (place tbd)**

• **THURSDAY, 27 April 2023**

08:00 Bus Transfer from Brussels to Leuven

09:00-12:15 **SESSION 2 – Fermentation and impact on sensory quality, food safety and shelf life**

Chair: Jan de Vries, Nutrition Solutions, NL

	<i>Presenter</i>	<i>Topic</i>
09:00-09:10	Christophe Courtin KU Leuven, BE	HealthFerm short introduction
09:10-09:40	Naushad Emmambux University of Pretoria, ZA	Impact of fermentation on the techno-functional properties of African grains
09:40-10:10	Hanna-Leena Alakomi VTT, FI	Impact of microbial fermentation on food safety and shelf life
10:10-10:40	tbd Chr. Hansen A/S, DK	Examples of Dairy Fermentation Processes

10:40-11:00 Coffee Break

11:00-11:30	Fabienne Verté Puratos, BE	Cereal fermentation, food safety, shelf life and food texture and taste
11:30-12:00	tbd Institut Paul Bocuse Research Center, FR	Consequences of fermentation technologies in cereal and pulses for taste and texture
12:00-12:15	Christophe Courtin KU Leuven, BE	Summary and conclusion

12:15-13:00 Light Lunch

13:00 **CLOSING**

You can directly use the following link for your registration or you check out further details on the [HGF website](#).

[REGISTER HERE for the SPRING WORKSHOP](#)

We hope to see many of you in person again!

On behalf of HGF,

Nesli Sözer

Jan de Vries

Copyright © [Healthgrain Forum](#), 2023, All rights reserved.

If you wish to unsubscribe from this list, contact the [HGF Secretariat](#).