

Workshop program

Tuesday, April, 18, 2017		
	19:00-21:00	Welcome reception : Meet and Greet @ "Kitchen Bar" by the port
Wednesday, April, 19, 2017		
	8.15	Departure from the Hotel
	8.45-9.30	Registration
Session 1 Gluten free	9:30-9:45	Opening session
	9:45-10:15	Keynote lecture 1 Prof Stylianos Raphaelides V - amylose complexes. A reappraisal – Facts and Fallacies. Current Trends and Future
	10.15-10.30	Denisse Bender: Influence of different starter cultures on technological properties of gluten-free sourdough bread
	10.30-10.45	Anke Boeswetter: Comparative analysis of aroma release of gluten-free and gluten-containing breads by PTRMS
	10:45-11:00	Marta Sahagún: Effect of protein type on characteristics and quality of gluten-free cookies
	11:00-11:15	Raf Docx: Impact of hydration characteristics of gluten-free raw materials on dough functionality
	11:15-11:30	Özge Kurt Gökhisar: Evaluation of a novel gluten-free pasta
	11:30-12:00	Coffee break
	12:00-12:15	Renáta Németh: Utilisation of minor cereals in gluten-free product development: Improvement of nutritional value and technological properties of millet flours by hemicellulose network formation
	12:15-12:30	Fatma Boukid: Assessment of celiac disease-triggering peptides in different wheat varieties
	12:30-12:45	Büşra Şahin: Toward Wheat Products with Degraded Gluten
	13:00-14:00	Lunch
Session 2 Biopolymers/Quality assessment	14:00-14:30	Keynote lecture 2 DR Peter Weegels THE FUTURE OF BREAD UNTIL 2050
	14:30-14:45	Anastasia Bari: Temperature storage conditions affect the characteristics of rice starch gels mixed with gelatin
	14:45-15:00	Ángela Bravo: Influence of protein source on the physicochemical properties of protein-flour mixtures
	15:00-15:15	Ceren Multu: Some Physical and Chemical Properties of Blue Corn (Zea Mays L.)

	15:15-15:30	Chiara Roye: Study of the chemical composition, physical characteristics and structure of bran of wheat, rye, oat and maize
	15:30-15:45	Gaetano Cardone: Exploitation of bran from sprouted wheat: effect on dough rheology and bread-making performance
	15:45- 16:00	Refreshments
	16:00-16:15	Silvia Grassi: Gluten aggregation properties extrapolation for a comprehensive evaluation of wholegrain and refined flours
	16:15-16:30	Margarita Monge-Morera: Heat-treated wheat gluten contains amyloid fibrils
	16:30-16:45	Mieke Nivelte: Molecular dynamics of flour biopolymers and water during bread making using temperature-controlled 1 H NMR
	16:45-17:00	Elena Marasca: Beta glucan processing for improved molecular interactions
	17:00 -17:30	Tour to the Pilot Plant of the Department
	17:30	Departure from ATEITH to the Hotel
	19:30	Dinner
Thursday, April, 20, 2017		
	9.00	Departure from the Hotel
Session 3 Enzymes	9:30-10:00	Keynote lecture 3 <i>Associate Prof. Maria Papageorgiou</i> Target compounds in the valorization of by products from cereal processing
	10:00-10:15	Ann-Christin Rath: Multi-enzyme analysis and micro malting – New possibilities for quality evaluation and selection of new malting barley varieties
	10:15-10:30	Atike Nur Durak: Effects of Using Sprouted Wheat on Quality at Bulgur Production
	10:30-10:45	Elien Lemmens: The impact of steeping, germination and enzyme-assisted hydrothermal processing of wheat grains on the hydrolysis of phytate and cell wall material and on mineral bio-accessibility
	10:45-11:00	Sabrina Geisslitz: Development of a method for the quantitation of amylase-trypsin-inhibitors (ATI) in wheat
	11:00-11:30	Coffee break
	11:30-11:45	Safure Güler: Diastatic power of barley genotypes grown in different locations of Turkey
	11:45-12:00	Wei Chunyue: Stability of Whole Grain Wheat Flour
		12:00-14.30

		http://www.aianton.gr/index.php/en/13-about-us/29-internet
	14.30	<i>Lunch with hand made products of Aianton</i>
	17.00	<i>Arrival at the Hotel</i>
	20.00	<i>Dinner</i>
Friday, April, 21, 2017		
	8.30	Departure from the Hotel
Session 4 Technological aspects/Product development	9:00-9:30	Keynote lecture 4 Assistant Prof. Kyriaki Zinoviadou Cereal biopolymer films and coatings: properties and applications
	9:30-9:45	Marinopoulou Anna: The effect of spray drying on the physicochemical properties of starch-fatty acid inclusion complexes
	9:45-10:00	Lücking Florian: Cleaning mechanisms of pumpable cereal dough for the optimization of Cleaning-In- Place (CIP) processes
	10:00-10:15	Frederik Janssen: Composition, surface-active and foaming properties of the aqueous phase of fermented cereal doughs
	10:15-10:30	Montserrat Prieto: Influence of rice variety and moisture content on rice milling
	10:30-10:45	Oguz Acar: Effects of Wheat Kernel Size on Various Quality Characteristics
	10:45-11:00	Sarah Pycarelle: Study of batter lipids during baking and cooling of sponge cake
	11:00-11:15	Markus Nikinmaa: Bioprocessing of bran with exopolysaccharide producing microorganisms as a tool to improve expansion and textural properties of extruded cereal foams with high dietary fibre content
	11:15	<i>Closing session and Light lunch</i>
	12:30	<i>Departure to the city center</i>