



in cooperation with
Max Rubner-Institute
Institute of Safety and Quality of Cereal
and the
Institute for Food Technology
- Fermentation Technology- in Hohenheim

70th Starch Convention
&
15th European
Bioethanol and Bioconversion
Technology Meeting

April 9th – 10th 2019
in Detmold, Germany



Tuesday, April 9th 2019

07³⁰ – 08⁰⁰ Registration

70th Starch Convention

08⁰⁰ Opening Remarks and review “70 years starch” by the President of the Association of Cereal Research, **Götz Kröner**, Ibbenbüren (Germany)

Outlook and future for Starch, **Jamie Fortescue**, Brussels (Belgium)

1. Market

08⁴⁵ 1.1. Stephan Reimelt, Frankfurt
Digital transformation and the impact on the starch industry

2. Raw material

09¹⁰ 2.1. Andreas Blennow, Frederiksberg (Denmark)
Alternative crops for a traditional potato starch producer

09³⁵ 2.2. Claude Quettier, Lestrem (France)
Pea starch properties and benchmark with other feedstocks

10⁰⁰ Communication Break

3. Starch structure, properties, and functionality

10³⁰ 3.1. Robert G. Gilbert, Brisbane (Australia)
New ways of learning about genetics/structure/property relations through amylose molecular characterization

10⁵⁵ 3.2. Qiaoquan Liu, Yangzhou Province (P.R. China)
Underlying reasons for natural variation of starch biosynthesis in rice to improve cooking and eating quality

11²⁰ 3.3. Yong-Cheng Shi, Kansas (USA)
Structure, digestibility, and hypoglycemic effects of pyrodextrins

11⁵⁵ 3.4. Anton Huber, Graz (Austria)
Characterization of dissolved and hydrocolloidal dispersed materials by analytical separation techniques

12²⁰ Lunch Break

13²⁰ 3.5. Veronica Nessi, Nantes (France)
Multi-Scale characterization of thermoplastic starch structure using second harmonic generation imaging (shgi) an NMR

13⁴⁵ 3.6. Yong-Cheng Shi, Kansas (USA)
Settling volume and morphology changes in native and modified normal wheat, waxy wheat, and waxy maize starches in relation to their pasting properties

4. Modification

14¹⁰ 4.1. Tatiana Budtova, Sophia Antipolis (France)
Starch aerogels

14³⁵ Communication Break

- 15⁰⁵ 4.2. **Guy Della Valle**, Nantes (France)
How does temperature govern mechanisms of starch changes during extrusion?
- 15³⁰ 4.3. **Cathy MacNamee**, Ueda-shi, Nagano-ken (Japan)
Physical properties of films of starch particles at air/aqueous interfaces
- 15⁵⁵ 4.4 **Ben van den Broek**, Wageningen (Netherlands)
Analysis and modification of pectin

5. Application

- 16²⁰ 5.1. **Mario Martinez**, Guelph (Canada)
Specific ratio of a- to b-type wheat starch granules improves the quality of gluten-free breads: optimizing dough viscosity and pickering stabilization
- 16⁴⁵ **Exhibitor's Forum** – short term presentations

Wednesday, April 10th 2019

4. Modification (continuation)

- 08³⁰ 4.5 **D.C. Saxena**, Punjab (India)
Modification of starch: How would it affect the flowability during bulk handling and processing
- 08⁵⁵ 4.6 **Saeed Amer Asiri**, Berlin (Germany)
Enzymatically modified starch with improved gelation behavior

5. Application

- 09²⁰ 5.2. **Gueba Agoda-Tandjawa**, Caen (France)
Starch-carrageenan interactions in aqueous media: role of each polysaccharide chemical and macromolecular characteristics
- 09⁴⁵ 5.3. **Gemma Gutiérrez**, Oviedo (Spain)
Encapsulation of resveratrol in emulsions stabilized by rice or quinoa starch particles

10¹⁰ Communication Break

- 10³⁵ 5.4. **Grazyna Lewandowicz**, Poznan (Poland)
Applicability of food grade modified starches as emulsion stabilizers – structural and physicochemical aspects
- 11²⁵ 5.5. **Joanna Kruk**, Cracow (Poland)
Starch nanocrystals as novel stabilizers of food emulsion
- 11⁵⁰ 5.6. **Maria Matos**, Oviedo (Spain)
Nano-sized starch - opportunities for encapsulation

12¹⁵ Lunch Break

- 13¹⁵ 5.7. **Willi Pabst**, Prague (Czech Republic)
The use of starch and starch-related products in ceramic processing technology

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- 13⁴⁰ 1.1. **Fred Brouns**, Maastricht (Netherlands)
Starch, Sugar and public health: does the carbohydrate source matter?

- 14⁰⁵ 1.2. **Nelli Elizarov**, Berlin (Germany)
Bioethanol – Market Data and Policy Framework post 2020

- 14³⁰ 1.3. **Hans Matilla**, Helsinki (Finland)
Single-step, single-organism bioethanol production and bioconversion of
lignocellulose waste materials by phlebioid fungal species

14⁵⁵ Communication Break

- 15²⁰ 1.4. **Timo Broeker**, Lemgo (Germany)
bioCO₂invert – using CO₂ for renewable energy storage

- 16¹⁵ 1.5. **Jeroen Hugenholtz**, Wageningen (Netherlands)
Conversion of municipal solid waste into higher value components (project
EURBIOFIN)

Evening Program

Monday, April 08th 2019

- 19³⁰ **Welcome Evening** at the **Convention Hall**, Detmold, Schuetzenberg 10

Tuesday, April 09th 2019

- 18⁰⁰ Departure by bus at Schützenberg 10, Detmold

**Social gathering: Dinnerbuffet with gin tasting at the restaurant
“Gutshof Brennerei Begatal”, Dörentrup**

- 22⁰⁰ Arrival by bus at Schützenberg 10, Detmold

Students' exhibition

Students have the possibility to send us Poster (DIN A0) or handouts (DIN A4) up front. We are going to present them at a separate space during the exhibition. Please send the necessary papers in until March 29th 2019.

Exhibition

During the Convention there is the possibility to survey special machinery and apparatus used in starch industries as well as specific laboratory equipment for research. Well known industrial

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suppliers from home and abroad will be presenting improvements and new developments. The exhibition is free of charge only for the participants and will remain open from 8:30 until 17:30.

Language

The official language of the Convention will be English.

Registration

The Convention Office will be open for registration of participants during the entire Convention from 8:00 on.

Registration Fee

Members of the Association of Cereal Research and members of public institutions are requested to pay a **convention fee** of **100,- Euro** p.p. **Non-members** of the Association of Cereal Research (except students, exhibitors (2 per booth) and lecturers) are requested to pay a **registration fee** of **600,- Euro** p.p. The fee includes congress materials (summaries of lectures, participation list, etc.), lunch (Tuesday and Wednesday), coffee breaks, welcome evening on Monday and the social gathering. Please keep in mind that we have to charge an additional fee of 30,- Euro for credit card payments.

Accommodation

We kindly ask you to make your Room reservations before **March 8th 2019** by using the enclosed registration form. After the deadline, please make sure to reserve a room by yourself. Room reservations will be confirmed approx. 14 days before the Convention **directly by the hotel**.

Digital Support

During the convention you'll have free Wi-Fi. Please use **der-hotspot** with the following Password: **agfdt32756**

If you need **electricity** for your **mobile** or **tablet**, you can borrow **Power Charger** at the reception desk.

For further questions, please do not hesitate to contact us by telephone **0049 5231 616640** or mail **info@agf-detmold.de**

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