



ICC e-News, September 2009

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This ICC e-News is sponsored by QAS – Quality Assurance and Safety of Crops & Foods, the recently launched Official Journal of ICC supported by MoniQA www.icc.or.at/journal/qas.



News

Declaration on Food Security Approved by ICC National Delegates

The Summit Declaration on “Sufficient, Safe, and Nutritious Foods for All” was drafted at the ICC Expert Summit on Food Security in Vienna, Austria, 30 June 2009, where ICC delegates and experts representing 28 countries together with invited experts, including representatives from the FAO, IAEA, UNIDO, World Bank, and the European Commission, resolved that ICC will commit its expertise in cereal science and technology to eradicating food insecurity across the world and to the achievement of the United Nations Millennium Development Goals. Three specific food security goals were identified, where ICC’s expertise can make a contribution:

- Staple food security for all in an age of climate change
- Food and feed safety for all
- Nutrition and health for all

To attain these food security goals, ICC commits itself to work through the means of multi-disciplinary and multi-stakeholder projects with other international organisations and national and local bodies.

As humankind faces the challenges of climate change, poverty, food insecurity and the need for balanced nutrition, the ICC scientific community commits itself to develop the tools and knowledge which will identify, provide and apply sustainable solutions to meet these challenges.

To achieve this, ICC proposes:

- To use the ICC Network and expand it to support dissemination and exchange of knowledge between all stakeholders
- To identify and provide strategies to optimise the availability and the quality of grains
- To provide locally relevant technologies to the global challenges

The Declaration was ratified by the General Assembly of the ICC on 31 July 2009.

To download the full declaration, please go to <http://www.icc.or.at/ICC-Expert-Summit-Declaration-Final-2009-08-05.pdf>

Report on the ICC Expert Summit on Food Security, Vienna, Austria, 29-30 June 2009

Over 60 ICC delegates and invited experts from 28 countries, including representatives from the FAO, IAEA, UNIDO, World Bank, and the European Commission, gathered in Vienna on 29-30 June 2009 to address the issue of food security with the aim of considering the "critical research and development needs for a safe, sustainable and sufficient food and feed supply". The meeting comprised a series of short 'scene-setting' presentations before delegates split into working parties to consider different elements of food security and to develop ideas which could form the basis of suitable research proposals. An ICC Summit Declaration was drafted and was published on 5 July 2009. A comprehensive report on the event was published in QAS – Quality Assurance and Safety of Crops & Foods, Volume 1, Issue 3, to appear online shortly at www.icc.or.at/journal/qas. The photo-gallery of the event can be viewed at <http://www.icc.or.at/galleries/expertsummit2009/>.

ICC’s New Online Platform on Project Proposal Development for All ICC Members

In response to the outcomes of the ICC Expert Summit in Vienna, Austria, 29+30 June 2009, and after the publication of the Summit Declaration and new Research Funding Programmes (e.g. FP7), ICC received an overwhelming positive response to its call for project ideas and contributions to proposal development. ICC invited all ICC National Delegates and participants of the ICC Expert Summit to participate in various project development forums in the protected ICC Website area, where ICC published new supporting documents and publications useful for setting research agendas, a proposal development page with all relevant deadlines and links to food related calls, and proposal development forums on topics such as:

Abiotic stress tolerance of plants - promoting global cooperation and accelerate knowledge transfer

Cactus production in arid areas to secure food and survival

Harmonised quality standards/indices for durum wheat

Improving integration in food safety research

Health-value-added food products for population groups at risk of poverty

Malnutrition in Africa

All login requests have to go to gunter.greil@icc.or.at and will need approval of the Expert Summit’s Organising Committee.

Coming Up: ICC Committee Meetings

Attention all members of the ICC Executive Committee, Governing Committee, Technical Committee, and General Assembly. The next ICC Governing Committee Meeting is scheduled for 1-2 February 2010, in Pretoria, South Africa, preceding the CST-SA ICC International Grains Symposium "Quality and Safety of Grain Crops and Foods", 3-5 February 2010 at the University of Pretoria Sanlam Conference Centre, Pretoria, South Africa

The next ICC Executive Committee and ICC Technical Committee Meetings will be linked to the ICC organised HEALTHGRAIN Final International Conference to be held in Lund, Sweden, 5-7 May 2010, where also the next ICC General Assembly is planned.

ICC Headquarters Welcomes New Staff Member

The ICC Headquarters in Vienna, Austria, would like to welcome its newest addition to its successful team: Costanza Conte from Italy will complement the team starting 15 September 2009. Costanza holds a degree in Agricultural Sciences from the University of Pisa, Italy, after several international working contracts and she most recently worked for the European Commission's Joint Research Centre in Ispra, Italy. Costanza will work as scientific project manager/coordinator with main responsibilities and involvement in ICC's international research projects and ICC's methods validation programme.

New Job Openings

Check out the newest job openings published by ICC at <http://www.icc.or.at/jobs.php>.

- 1) Traineeship at the Joint Research Centre (JRC), Geel: Separation and determination of naturally occurring contaminants by quantitative thin layer chromatography
- 2) Traineeship at the Joint Research Centre (JRC), Geel: Comparison and characterisation of qualitative methods for the detection of mycotoxins in food

Interested applicants are advised to go to http://irmm.jrc.ec.europa.eu/html/job_opportunities/trainees/index.htm for details or contact Dr. Joerg Stroka. More information on the workplace: http://irmm.jrc.ec.europa.eu/html/CRLs/crl_mycotoxins/index.htm.

Joint ICC-AACC Int'l Check Sample Proficiency Testing Services

Laboratory accuracy and subsequent control are premises on which ICC and AACC Int'l began undertaking a joint proficiency testing service for cereal related analysis in quality, physical and food safety testing. As an important safeguard to food-related laboratories worldwide, the Joint ICC-AACC Int'l Check Sample Service provides a service by which to check their techniques on a regular and frequent basis to insure quality control.

For more information and to subscribe go to www.aaccnet.org/checksample.

Report: The 4th International Dietary Fibre Conference DF09, 1-3 July 2009 in Vienna, Austria – A Great Success!

More than 300 delegates from 38 countries from Europe, the Americas, Asia, Australia and Africa participated at the 4th International Dietary Fibre Conference DF09 in Vienna, 1-3 July 2009. Participants appreciated the high quality scientific programme and the warm conference atmosphere in the Schoenbrunn Palace. Special thanks go to Jan Willem van der Kamp, TNO (the Netherlands), as chair of the scientific programme, and the ICC Headquarters' team for organising and managing the conference. ICC would like to thank all speakers and exhibitors for actively contributing to the success of the conference. ICC would also like to extend sincere thanks and appreciation to all sponsors for their support, mainly to TNO, Kellogg, General Mills, and Kraft Foods as Platinum sponsors, and Cosucra and Tate&Lyle as Gold Sponsors (to view all the sponsors, please go to <http://www.icc.or.at/events/df09/sponsors.php>).

The additional satellite workshops 1) Symposium Grain fibres and health – organised by HEALTHGRAIN and 2) Fibre analysis – co-organised by Megazyme and Medaillon Labs, and the social events in the Vienna City Hall were appreciated as added value to the main conference. Various Distinction Awards were given at DF09: ICC's Friedrich Schweitzer Medal was awarded to Concha Collar from IATA-CSIC (Spain) and Meinolf Lindhauer from MRI (Germany); the title of ICC Honorary President was awarded to Jan Willem van der Kamp from TNO (the Netherlands) and to Stanley Cauvain from BakeTran (United Kingdom); ICC Academy Awards were given to Kaisa Poutanen from VTT (Finland), Jan Delcour from the Catholic University of Leuven (Belgium), and Peter Shewry from Rothamsted Research (United Kingdom); Kraft Food's Best Poster Awards were received by Laura Hanske from the University of Glasgow (United Kingdom) and Valerie Van Craeyveld from the Catholic University of Leuven (Belgium); General Mill's Special Research Award was received by Mette Kristensen from the University of Copenhagen (Denmark). ICC congratulates all award winners.

To get a flavour of the atmosphere of DF09, please go and view the photo galleries at <http://www.icc.or.at/galleries/df09/>. For participants of DF09 only, ICC is offering a special feedback website and free download opportunities for all conference materials in pdf format, and the possibility to view the pdfs of the DF09 presentations (listed in the password protected area as permissions of the speakers are received).

The 5th Dietary Fibre Conference is already in the planning stage and will be organised in Rome, Italy, in May 2012. We all hope to meet again in 2012!

Project News

Chinese and New Zealand Research Institutions to Sign Research Cooperation Agreement

Two MoniQA partners, the Institute of Environmental Science and Research (ESR), Christchurch, New Zealand, and the Chinese Cereals and Oils Association (CCOA), Beijing, China, signed a formal Memorandum of Understanding that signals a closer collaboration on food safety research and development with a focus on detecting food hazards in the food chain. The collaboration will initially focus on particular hazard areas such as mycotoxins. Mycotoxins are a focal point for the collaboration that will also encompass, in time, other food safety issues relevant to both nations. The globalisation of food makes it essential for countries to work together to protect public and economic health. Key personnel at ESR and CCOA have already engaged in bilateral scientific exchanges that will continue with cooperation on the MoniQA training workshop in Beijing that is scheduled for September.

The Memorandum of Understanding was signed on 16 July 2009 and is the first of its kind where MoniQA www.moniqa.org was able to facilitate a research cooperation agreement reaching beyond the current project scope

2nd MoniQA International Conference "Emerging and persisting food scares: Analytical challenges and socio-economic impact", 8 – 10 June 2010 in Krakow, Poland

After the success of the First MoniQA International Conference in Rome, 8-10 October 2008, the second conference will deal with emerging and persisting food scares and the analytical challenges and socio-economic impact in the following thematic areas: food allergens, food authenticity, food additives and processing toxicants, microbiological contaminants, and mycotoxins/phyco toxins. For further information please visit: www.moniqa.org

MoniQA at European Food Science Day - Bringing the results back to the consumers, November 18 2009, Brussels, Belgium

At European Food Science Day, to be held on 18 November 2009 in Brussels, Belgium, leading scientists will present their latest results in the field of food quality, food safety and nutrition. This event is a collective effort of ten research networks, including the ICC led MoniQA Network of Excellence, www.moniqa.org. More than 2000 European researchers will be represented with the goal to further spread important scientific knowledge to a wider audience.

More information is available under <http://www.moniqa.org/foodscienceday> and <http://www.commnet.eu/>

MoniQA results at your disposal!

MoniQA results are available online. We have created factsheets and [summary documents](#) describing the results and activities of MoniQA and its working groups. So far the following factsheets have been published:

- [MoniQA Factsheet No 1: Food Quality and Safety Priorities](#) (autumn 2008)
- [MoniQA Factsheet No 2: Melamine](#) (December 2008)
- [MoniQA Factsheet No 3: Clenbuterol](#) (March 2009)
- [MoniQA Factsheet No 4: Socio-economics of food quality and safety regulations](#) (May 2009)

All factsheets can be downloaded at www.moniqa.org/factsheets. An overview of the topics and issues dealt with in the seven MoniQA working groups on Chemical contaminants, Food Allergens, Food Authenticity, Food additives, Microbiological contaminants, Mycotoxins/Phycotoxins, Qualitative Methods and Socio-Economics can be accessed at <http://www.moniqa.org/wg>. Additionally, MoniQA is also dealing with emerging food safety and quality issues in a special working group – the results are available online at <http://www.moniqa.org/emerging>.

Coming soon: Free access to the MoniQA methods database

In order to prioritise food hazards and quality challenges, it is necessary to accumulate information from a variety of collection points. MoniQA has developed a database of food quality and safety issues and corresponding analytical tools for food production and the supply chain. The database includes access to legislative limits and corresponding analytical and sampling methods and original legislation via commodity and/or contaminant searches, a fully searchable database of the EU Rapid Alert System (RASFF), EU provenance issues, a thesaurus of terms and links to sources of reliable information. Access to the MoniQA methods database will be granted to Associate Partners in the near future. To join as MoniQA Associated Partner and benefit first from the free trial access to the MoniQA online databases please apply online at <http://www.moniqa.org/node/34>.

Featuring: EU-FRESHBAKE Project

After 38 months of investigations the European project EU-FRESHBAKE <http://eu-freshbake.eu/eufreshbake/index.php> will end in November 2009. The consortium consisted of 12 partners, of which 5 are industry partners. FRESHBAKE aims at taking benefit of refrigeration to improve the availability for the consumer of fresh bread with enhanced nutritional and textural quality. It concerns the BAKE OFF TECHNOLOGY (BOT), which produces bread from industrial refrigerated or frozen or non frozen bakery goods and to retail them in downtown baking shops OR to makes them available in supermarket for domestic baking. So far, BOT has concentrated its efforts on production of plain white breads with low nutritional value. The nutritional and organoleptic qualities of bread can be improved by taking benefit of refrigeration if specific enzymes and ferments and specific

process are used. In addition, most processes and technologies used in the BOT is energy demanding. This project is aiming at improving the industrial practice versus energy consumption and also in taking benefit of refrigeration to improve the availability for the consumer of fresh bread with enhanced nutritional and textural quality of bread; applications will concern “gluten” breads, “gluten free” breads and organic breads. At the same time, it aims at promoting and helping the ongoing rise of the BOT, which needs to be adapted to the needs of the consumer for products with improved nutritional quality and health benefit. Final results will be presented at 3 occasions in October 2009: 1) in Germany (during the IBA fair), in France, and in Croatia (as pre-congress day of the ICC endorsed Flour-Bread '09 conference). Details see below.

Featuring: HEALTHGRAIN Project

HEALTHGRAIN (HG) is the acronym for "Exploiting Bioactivity of European Cereal Grains for Improved Nutrition and Health Benefits", an Integrated Project of the European Union's Sixth Framework Programme's "Food Quality and Safety" activity (Priority 5). ICC is involved as partner in HG as deputy module leader for dissemination. As a major public event ICC is responsible for organising/managing the Final HEALTHGRAIN Conference in Lund, Sweden, 5-7 May 2010 and sustaining the HG information resource and website www.healthgrain.org.

The HEALTHGRAIN Integrated Project aims to improve the well-being and reduce the risk of metabolic syndrome related diseases in Europe by increasing the intake of protective compounds in whole grains or their fractions. The aim is to produce health promoting and safe cereal foods and ingredients of high eating quality. A whole grain diet is increasingly demonstrated to be protective against development of diet related disorders such as cardiovascular disease and type 2 diabetes. HEALTHGRAIN will carry out an integrated, multidisciplinary effort to establish the variation, process-induced changes and human metabolism of bioactive compounds in the major European bread grains, and to reveal the physiological mechanisms underlying their significance in prevention of metabolic syndrome and related diseases. The target bioactive compounds are vitamins (folate, tocopherols, choline etc.), phytochemicals (lignans, sterols, alkylresorcinols, phenolic acids) and indigestible carbohydrates. Also other product characteristics that may add to the metabolic benefits of whole grain products are promoted.

The work is carried out in 17 work packages, distributed within five modules. View the details at www.healthgrain.org.

Publications

Free Copy of ICC Handbook of Cereals, Flour, Dough & Product Testing: Methods and Applications for ICC National Delegates

ICC has started distributing its new addition to the ICC publications list: ICC Handbook of Cereals, Flour, Dough & Product Testing: Methods and Applications, co-edited by Stanley Cauvain and Linda Young. The book is freely available to all ICC National Delegates or can be ordered via ICC Services GmbH at icc-gmbh@icc.or.at.

The ICC Handbook provides a unique synthesis of testing methods and practical application of those methods in the different parts of the grain chain. Method development, standardisation and application are core activities of the ICC and the Handbook highlights those key functions. The discussions in the Handbook identify needs and routes for the development of new methods and the different contributions demonstrate the active role that ICC is playing in those new developments.

QAS – Volume 1 Issue 3 will be available for free download shortly



The banner features a blue and white design. On the left, there is a small image of the journal cover titled 'Quality Assurance and Safety of Crops & Foods'. To the right of the image, the text reads: 'Special Offer' in large blue letters, followed by '1st Issue of the new ICC/MoniQA Journal "Quality Assurance and Safety of Crops & Foods"' in smaller blue text. At the bottom of the banner, it says 'FREE article downloads - available online!' in bold blue letters.

The 3rd issue of QAS – Quality Assurance and Safety of Crops & Foods, the official journal of ICC issued in cooperation with MoniQA, published by Wiley-Blackwell is now available online! QAS - Quality Assurance and Safety of Crops & Foods publishes peer-reviewed, scientific primary research papers and review papers in the areas of cereals, grain crops, their quality and issues relating to food safety. For detailed information please visit the QAS website at www.icc.or.at/journal/qas.

From the content:

- 1) Mycotoxins: food safety management implications by Anton Alldrick et al.;
- 2) Food monitoring and control for environmental contaminants by Martin Rose et al.;
- 3) Microbiological, physio-chemical and safety parameters of cereal-based animal diets by Eleftherios Drosinos et al.;
- 4) Artificial intelligence-based decision support system to manage the quality of durum wheat products by Joel Abecassis et al.;
- 5) Recovery tests of cytopathogenic viruses from artificially contaminated food samples by Giuliano Sansebastiano et al.;
- 6) Salmonella: importance and current status of detection and surveillance methods by Hanna-Leena Alakomi et al.;
- 7) Assessing the socio-economic dimension of food quality and safety regulations: Research challenges and recent advances by Mario Mazzocchi et al.

To submit your paper to QAS - Quality Assurance and Safety of Crops & Foods today go to ManuscriptCentral <http://mc.manuscriptcentral.com/qas>. Your paper will get best exposure through:

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- Prompt online publication of your article through the EarlyView service
- Online submission and review system
- Check the status of your manuscript at any time online

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Free 3-month-trial institutional access to the online World Mycotoxin Journal

Volume 2, Number 2 / May 2009 of World Mycotoxin Journal is available on the website at

<http://wageningenacademic.metapress.com/content/r4h0204kp80g/>.

It is now possible for your company or institution to get a free, three month trial access to the online World Mycotoxin Journal. If you are interested, please let your librarian contact us and we will arrange a trial.

For ICC members only: Registering for individual subscriptions via ICC, you qualify for a 15% discount on yearly subscriptions of the World Mycotoxin Journal.

Upcoming ICC Supported Meetings 2009

France: Xth International Gluten Workshop, Clermont-Ferrand, 7-9 September 2009

Register for the Xth International Gluten Workshop to be held on 7-9 September 2009 at Clermont-Ferrand Diocesan Center now at https://colloque2.inra.fr/xth_igw/inscription, please mind that the Early Bird registration deadline is 15 June 2009. The workshop is organized by Clermont-Ferrand INRA Center and endorsed by ICC. Two hundred scientists from around the world are expected to present their work and break-throughs on the topic of gluten. To view the programme and to find out more details, please go to the workshop website at https://colloque.inra.fr/xth_igw/.

Austria: 3rd EuroFIR International Congress, Vienna, 8-10 September 2009

The European Food Information Resource Network of Excellence ([EuroFIR](#)) will be holding its third annual congress “European food composition data for better diet, nutrition, and food quality” on the 8-10 September 2009 at the University of Vienna, Austria. Roland Poms from ICC, Coordinator of MoniQA www.moniqua.org will be delivering a lecture on MoniQA’s first two years’ activities and ICC Services GmbH provides the printed version of the book of abstracts.

Macedonia: Last Call for Abstracts! IV International Symposium of Livestock Production, Ohrid, 9-12 September 2009!

Register now for the ICC endorsed IV International Symposium of Livestock Production, 9-12 September 2009, Struga, Republic of Macedonia, organised by the Institute of Animal Science in Skopje and endorsed by ICC. The programme of the Symposium will focus on the most significant achievements in the field of livestock production, as well as on the exchange of knowledge and experience in the agricultural practice. Topics will be genetics and selection, animal nutrition, food safety and quality, ecology, natural resources and environment, sustainable livestock production, fishery and honey-bee keeping, alternative livestock production and hunting and others.

The scientific programme and registration details at http://www.ias.ukim.edu.mk/index_eng.html.

Austria: ISM Conference: “Worldwide Mycotoxin Reduction in Food and Feed Chains”, Tulln, 9-11 September 2009

The ISM 2009 is organised by the International Society for Mycotoxicology with the aim to facilitate a Global Discussion on the “Worldwide Mycotoxin Reduction in Food and Feed Chains” between scientists, opinion leaders, decision-makers and industry in the specific research area of mycotoxin reduction. Over 300 papers were submitted to the Scientific Committee, which ICC is part of. The programme of the first ISM Conference 2009 to be held in Tulln, Austria, September 9-11, 2009, is organised in four major scientific sessions: 1. Pre-harvest mycotoxin reduction, 2. Post-harvest mycotoxin reduction, 3. Bioavailability and detoxification of mycotoxins, 4. Advanced technologies to reduce and detect toxigenic fungi and mycotoxins. The full programme can be viewed on the conference website <http://www.ism2009.at/>.

USA: Visit the Joint ICC-HEALTHGRAIN-MoniQA Table Top at the AACC Int'l Annual Meeting, Baltimore, 16 September 2009

At the AACC Int'l Annual Meeting 2009 in Baltimore, USA, ICC will host a joint table top featuring ICC's activities and two EU funded projects with ICC involvement: the ICC coordinated MoniQA Network of Excellence (2007-2012) www.moniqa.org and the HEALTHGRAIN project (2005-2010) www.healthgrain.org, in the latter ICC is project partner. Don't miss this unique opportunity to meet with ICC colleagues and to pick up your free copies of QAS – the newly launched Official Journal of ICC and other interesting free information material.

USA: ICC Luncheon at AACC Int'l Annual Meeting, Baltimore, 16 September 2009

Everyone is cordially invited to attend the traditional ICC Luncheon held on 16 September 2009 at 11:30-13:00 linked to the AACC Int'l Annual Meeting in Baltimore, Maryland, USA, 13-16 September 2009. Recent activities and achievements, new ICC membership benefits and the recently launched ICC Journal QAS will be highlighted. Joint activities between AACC Int'l and ICC, as well as upcoming ICC events will be announced. Don't miss this unique opportunity to meet new colleagues and get reacquainted with old friends from our global cereal family and register with <http://meeting.aaccnet.org/reghotel/default.cfm>. Find the agenda of the ICC Luncheon at [http://www.icc.or.at/ICC Luncheon Draft Agenda 2009.pdf](http://www.icc.or.at/ICC_Luncheon_Draft_Agenda_2009.pdf).

Australia: 59th Australian Cereal Chemistry Conference, Wagga Wagga, NSW, 27-30 September 2009

Do not hesitate to register for the 59th Australian Cereal Chemistry Conference to be held in Wagga Wagga, New South Wales, 27-30 September 2009. The programme is finalised, the details of the scientific sessions, e.g. Grains and Health, New Technologies, Quality and Processing, Genetics, Future of Grains, can be viewed on the conference website at <http://www.csu.edu.au/faculty/science/biomed/cereal-chem/index.htm>.

Final FRESHBAKE dissemination events in October 2009

The European project EU-FRESHBAKE will end in November 2009. To disseminate final project results, 3 events are scheduled in October 2009: 1) in Germany (during the IBA fair), 2) in France, and 3) in Croatia (as pre-congress day of the ICC endorsed Flour-Bread '09 conference). Key results are related to energy requirements in the case of bake off technology, nutrition issue (glycaemic index, ...) and bread quality. To register and to view more details, please go to the project website at <http://eu-freshbake.eu/eufreshbake/index.php>.

- 1) Dusseldorf, Germany, Tuesday 6th October 2009 – morning – during IBA Fair
- 2) Reims, France, Thursday 15th October 2009 – afternoon – during AEMIC Congress
- 3) Opatija, Croatia, Tuesday 20th October 2009 – afternoon — preceding Flour-Bread '09 Conference

Germany: IV International Symposium on Sourdough: from arts to science, Freising, near Munich, 14-17 October 2009

This symposium wants to bring together all colleagues related to the arts and science of sourdough production and muse, residing at universities, research institutes and (research departments of) companies. In particular the symposium wants to address young researchers and (PhD) students to exchange and discuss their novel results, stimulate new ideas and bring forward international collaborations and short term missions.

Any further information, all updates, registration and abstract submission is mediated through the symposium website at: www.sourdough.foodscience.ws

Croatia: Flour-Bread'09, Opatija, Croatia, 21-23 October 2009

The Faculty of Food Technology based in Osijek, Croatia, and ICC are inviting you to participate in the 5th International & 7th Croatian Congress of Cereal Technologists "Flour- Bread '09" which will be held in Opatija, Croatia 21- 23 October 2009. The 1st Circular with detailed information can be found at official congress website: www.ptfos.hr/brasno-kruh.

Poland: HEALTHGRAIN Workshop and Analytical Training Course, "Measurement of Dietary Fibre and Small Bioactive Components of Cereals", Radzików, near Warsaw, Poland, 23-27 November 2009

Do not miss the HEALTHGRAIN Workshop and Analytical Training Course "Measurement of Dietary Fibre and Small Bioactive Components of Cereals" to be held at the Laboratory of Quality Evaluation of Plant Materials, Institute of Plant Breeding and Acclimatization, in Radzików, near Warsaw, Poland, 23-27 November 2009.

The workshop and analytical training course is offered in a two half-day theoretical part in workshop style and a 3 days practical laboratory training course. In this workshop, organised by HEALTHGRAIN www.healthgrain.org, first hand information and practical training will be given by international experts. This is an opportunity not to be missed for those involved in research, analysis and quality control of cereal grains and products. The scientific programme and registration details can be found at www.healthgrain.org/pub/events-training.php.

Taiwan: ICC/TAFST Symposium "At the Forefront of Food Safety Technology", Yilan, Taiwan, 27 November 2009

TAFST - Taiwan Association for Food Science and Technology, and ICC are organising the symposium "At the Forefront of Food Safety Technology" on 27 November 2009 in Yilan, Taiwan. John Taylor, ICC President, and Marina Carcea, ICC President Elect, will be representing ICC there. Additionally, TAFST will discuss closer collaboration with the MoniQA NoE, specifically the Working Group on Authenticity, led by Marina Carcea.

Belgium: Final TRACE Conference, "How to trace the origin of food?", Autoworld, Brussels, Belgium, 2-3 December 2009

The final TRACE <http://www.trace.eu.org/je/belgium/index.php> conference will take place at Autoworld, Brussels on 2-3 December 2009. The conference will be dedicated mainly to the TRACE results, covering the following topics:

- * Traceability systems
- * Systems for verifying geographical origin of food
- * Food verification systems
- * Traceability and the consumer
- * Traceability and the future

Please find the conference leaflet at <http://www.trace.eu.org/je/belgium/doc/TRACE-Leaflet.pdf> and register on-line at <http://www.trace.eu.org/je/belgium/registration.php>.

South Africa: CST-SA ICC International Grains Symposium "Quality and Safety of Grain Crops and Foods", Pretoria, South Africa, 3-5 February 2010

A two and a half day international grains symposium will be organised by Cereal Science and Technology-SA (CST-SA) under the auspices of the ICC-International Association for Cereal Science and Technology. The programme has a wide range of topics such as breeding, processing, legislation, nutrition, quality and safety of grains. More than 10 international speakers and several local experts will present lectures at the symposium. Sponsored Meet and Greet Tables and Exhibition Stands will be available. There will also be a complimentary cocktail party for participants, and a ticketed Gala Dinner.

Several registration fee categories are available with discounts of 10% for early bird registration (closes on 31 October 2009), minimal fee for students, 10% discount for group of three or more from same company. For registration dates and fees, and more detailed information including instructions for abstract submission, please visit <http://www.tuksfost.up.ac.za>.

Sweden: Final HEALTHGRAIN Conference, "Enhancing health benefits of cereal foods – results, perspectives and challenges", Lund, Sweden, 5-7 May 2010

HEALTHGRAIN is a unique project that has brought together researchers from 17 countries, plant breeders, millers, ingredient suppliers and the food industry right across Europe. The links between whole grain consumption and good health are being unravelled and the HEALTHGRAIN research results have created worldwide interest.

This final conference will provide the opportunity to examine the results, to debate the key outcomes, to make recommendations for public health and for the advancement of further research efforts. The key thrust of this European research has been on plant breeding and technology, grain science and technology, consumer research and the biological sciences and health. There is now a need to harness the results, to motivate adults and children in Europe to increase grain consumption with safe, quality and highly acceptable products, and to identify the best ways to promote and communicate the health benefits of cereal grains to consumers. The aim of this conference is to set out the state of the art on cereal grain science and technology. The leading themes will include:

- Grain technologies and health-related outcomes
- Cereal grains and health benefits
- Consumer and regulatory issues
- The future of cereal grain

The form of the meeting will ensure close cooperation between food technologists, food processors, nutritionists, policy makers and regulatory affairs experts, offering a truly multidisciplinary and stimulating platform for further research and product innovation.

Poland: 2nd International MoniQA Conference, "Emerging and persisting food scares: Analytical challenges and socio-economic impact", Krakow, Poland, 8-10 June 2010

After the success of the First International MoniQA Conference in Rome (8-10 October 2008) the second conference will set out the state of the art on emerging and persisting food scares and the analytical challenges and socio-economic impact that are connected with this issue. In particular we will provide an in-depth look at the following thematic areas:

- Food Allergens
- Food Authenticity
- Food Additives and Processing Toxicants
- Microbiological Contaminants
- Mycotoxins/Phycotoxins

The conference will also feature results from related projects, such as BioCop <http://www.biocop.org/> and Confidence <http://www.confidence.eu/>.

For further information please visit: www.moniqa.org/krakow2010 or contact: marcella.gross@icc.or.at.

Upcoming MoniQA FSTs – Food Scientist Training

To view the detailed agenda and to register for any MoniQA FST please go to the training site of www.moniqua.org.

"Methodology of shelf life testing and modelling"

Date: 22-25 September 2009,
Location: Athens, Greece,
Organised by: NTUA
Type: MoniQA FST

"Mycotoxins in Grain"

Date: 24-25 September 2009
Location: Beijing, China,
Organised by CCOA
Type: MoniQA FST

"Quality analysis methods applied for food products exported to EU: Standards and alternatives"

Date: 29 September – 1 October 2009
Location: Hanoi, Vietnam
Organised by HUT
Type: MoniQA FST

"A) Multi-residue analysis of pesticides in fruits and vegetables using GC techniques and B) Mycotoxin analysis in dried fruits, nuts and cereals using HPLC techniques"

Date: 2-11 November 2009
Location: Istanbul, Turkey
Organised by TUBITAK

"Mass spectrometry"

Date: end of 2009
Location: Norwich, United Kingdom
Organised by IFR
Type: MoniQA FST

"Food Allergens: Analysis, Legislation and Labelling"

Date: January 2010
Location: Ankara, Turkey
Organised by HCTU
Type: MoniQA FST

ICC Conference and Workshop Planner 2009-2012

2009

- 10th International Gluten Conference, Clermont Ferrand, France, 7-9 September 2009
- 3rd EuroFIR International Congress, Vienna, Austria, 8-10 September 2009, by invitation only
- IV International Symposium of Livestock Production, Ohrid, Macedonia, 9-12 September 2009
- ISM Conference: Worldwide Mycotoxin Reduction in Food and Feed Chains, Tulln, Austria, 9-11 September 2009
- AACC Int'l Annual Meeting 2009, Baltimore, Maryland, USA, 13-16 September 2009
- ICC Luncheon at AACC Int'l Annual Meeting, Baltimore, Maryland, USA, 16 September 2009
- MoniQA Asian Pacific Governing Council Meeting, Beijing, China, 22 September 2009 (by invitation only)
- Joint MoniQA-Chinese Academy of Agricultural Sciences Expert Summit on food safety analysis and future joint research projects, Beijing, China, 22 September 2009 (by invitation only)
- China International Food Safety and Quality Conference and Expo, 23-24 September 2009
- MoniQA FST on "Methodology of shelf life testing and modelling", Athens, Greece, 22-25 September 2009
- MoniQA FST on Mycotoxins in Grain, Oil and Feed, Beijing, China, 24-25 September 2009
- 59th Australian Cereal Chemistry Conference, Wagga Wagga, Australia, NSW, 27-30 September 2009
- MoniQA FST on "Quality analysis methods applied for food products exported to EU: Standards and alternatives", Hanoi, Vietnam, 29 - 30 September 2009
- IV International Symposium on Sourdough: from arts to science, Freising, near Munich, Germany, 14-17 October 2009
- MoniQA-EC workshop "Working for better future regulations" with MoniQA partners, DG Research, DG SANCO, DG AGRI, DG Enterprise, Brussels, Belgium, 20 October 2009
- Flour-Bread '09 - 5th International/7th National Congress of Cereal Technologists, Opatija, Croatia, 21-23 October 2009

- 6th Food Engineering Congress, Antalya, Turkey, 6-8 November 2009
- MoniQA FST on "A) Multi-residue analysis of pesticides in fruits and vegetables using GC techniques and B) Mycotoxin analysis in dried fruits, nuts and cereals using HPLC techniques", Istanbul, Turkey, 2-11 November 2009
- RAFA 2009 – 4th International Symposium on Recent Advances in Food Analysis, 4 - 6 November 2009, Prague, Czech Republic
- CommNet Policy & Media Event for policy makers and the media, Brussels, Belgium, 18 November 2009
- MoniQA food associations outreach day, Brussels, Belgium, 19 November 2009
- Allergen Analysis using Mass Spectrometry Techniques – AOAC Europe Meeting, 23-24 November 2009
- MoniQA FST on "Mass spectrometry", December 2009 - tentative
- HEALTHGRAIN Workshop and Analytical Training Course: "Measurement of Dietary Fibre and Small Bioactive Components of Cereals", Radzików, near Warsaw, Poland, 16-20 November 2009
- MoniQA Sustainability Meeting (MoniQA Management Board), Paris, France, 25 November 2009 (by invitation only),
- ICC/TAFST Symposium "At the Forefront of Food Safety Technology", Yilan, Taiwan, 27 November 2009
- Final TRACE Conference, Brussels, Belgium, 2-3 December 2009

2010

- HEALTHGRAIN Consortium Meeting, Lapland, Finland, 12-14 January 2010, by invitation only
- 3rd MoniQA Annual Meeting, Antalya, Turkey, 19-21 January 2010, by invitation only
- MoniQA FST on "Food Allergens: Analysis, Legislation and Labelling"; January 2010, Ankara, Turkey,
- ICC Governing Committee Meeting, Pretoria, South Africa, 1-2 February 2010, by invitation only
- ICC-Cereal Science and Technology-SA International Symposium, Focus on Grain Quality and Safety, Gauteng, near Pretoria, South Africa, 3-4 February 2010
- Enviotech2010, Vienna, Austria, 4-5 February 2010
- 3rd MoniQA Governing Council Meeting, 3 March 2010 (by invitation only)
- HEALTHGRAIN Final Annual Meeting, Lund, Sweden, 4-5 May 2010 (by invitation only)
- Final HEALTHGRAIN Conference: "Enhancing health benefits of cereal foods – results, perspectives and challenges", Lund, Sweden, 5-7 May 2010
- 2nd International MoniQA Conference, "Emerging and persisting food scares: Analytical challenges and socio-economic impact", Krakow, Poland, 8-10 June 2010
- 2nd International Symposium on Gluten-Free Cereal Products and Beverages, Tampere, Finland, 8-11 June 2010
- ESOF 2010 – EuroScience Open Forum, 2 - 7 July 2010, Torino, Italy
- IUFoST 2010 - 15th World Congress of Food Science & Technology, Cape Town, South Africa, 22-26 August 2010
- ICC-South Africa/ICC/MoniQA Session at IUFoST World Congress, Cape Town, South Africa, 22-26 August 2010
- AACC International Annual Meeting, Savannah, Georgia, USA, 24-27 October 2010

2011

- 2nd ICC Latino-American Cereals Conference, Santiago de Chile, Chile, 10-13 April 2011 (tentative)
- Cereals and Europe Spring Meeting, Freising, Germany, 10-14 April 2011
- ICC India Conference (to be confirmed)

2012

- 5th International Dietary Fibre Conference 2012, Rome, Italy, 7 – 9 May 2012 (dates to be confirmed)
- 19th European Congress on Obesity 2012, Lyon, France, 9-12 May 2012
- 14th ICC Cereal and Bread Congress, Beijing, China, October 2012

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