

About AACC

AACC International is a non-profit organization of members who are specialists in the use of cereal grains in foods. The Association has been an innovative leader in gathering and disseminating scientific and technical information to professionals in the grain-based foods industry worldwide for more than 90 years. AACC publishes "Cereal Chemistry" and "Cereal Foods World" as well as books on grain and food science.

About C&E, your gateway to the cereal network in Europe

Cereals & Europe is the portal to the largest European cereal network. As a regional section of AACC International, Cereals & Europe has a formal link to AACC International. More than 400 pan-European cereal scientists and technologists are connected by regular e-mail newsletters and through the web site (<http://www.cerealsandeuropa.net>). Cereals & Europe facilitates and organises workshops and symposia at various meetings of AACC International, ICC, AOCS and many more.

About DFA

The "The German Research Center for Food Chemistry (DFA)" aims to promote the science of Food Chemistry, ensuring public welfare and the maintenance and improvement of the quality of food. Processing methods as well as the composition of the raw materials during food production are continuously developed by the DFA. The major aim is to determine relationships between perceived sensory differences and the quality of the raw materials, as well as of the effects of processing technology.

Location

The TUM campus Freising-Weihenstephan is close to Munich airport and is about 30 km north of the city center of Munich, where you'll find a harmonious blend of culture, cuisine, arts, and architecture along with excellent shopping opportunities. Looking back on a 1300 year old history Freising is one of the oldest cities in this area. The history is reflected by valuable monuments especially the cathedral of Freising.

TUM campus Freising-Weihenstephan

The conference will be held on the campus of the Technical University of Munich (TUM) in Freising-Weihenstephan and is organised by the German Research Center for Food Chemistry. This location was chosen because it has a long tradition in food science. Once started as a pure agricultural research site it has rapidly changed during the last 10 years and is now called "Center of Life and Food Sciences Weihenstephan" carrying out basic and applied science in the food sector in a well-balanced ratio. In the last three years a considerable accumulation of additional research institutes working in the food chemistry and food science field has been achieved and the campus is now hosting the "Center of Molecular Food Science", one of Europe's most important research facilities in food science.

On the campus about 80 professors representing all aspects of Life Sciences are engaged in teaching approximately 3,000 undergraduates: in addition to biologists and engineers, nutritionists and food scientists, there are also agricultural, forestry and environmental scientists.



Conference Registration Fees

The registration fee includes the admission charge to the scientific sessions, as well as coffee breaks and light lunch, conference materials including the programme and the book of abstracts. The Reception dinner (April 11) and the Bavarian evening (April 12) will cost 40 Euros per evening and will have to be booked separately for all guests. Please register on our website: www.springmeeting2011.de

Payment	until 19 th of Feb. 2011	from 20 th of Feb. 2011
Students	250€	300€
Members	420€	520€
Non Members	490€	590€
Reception Dinner	40 €	40 €
Bavarian Evening	40 €	40 €

Program > Keynote speakers

Aroma of cereals Peter Schieberle, German Research Center for Food Chemistry

Bread Texture Jan Delcour, Katholieke Universiteit Leuven

Taste Research Thomas Hofmann, Technical University of Munich

Texture of gluten-free cereal products Elke Arendt, University College Cork

Texture of whole grain products Kaisa Poutanen, VTT

Call for Abstracts/Papers and Posters

The Programme Committee wishes to request contributions to the 3rd C&E Spring Meeting 2011. You are invited to submit an abstract for the poster sessions and/or for oral presentations. All abstracts for posters must be prepared in English and submitted online at www.springmeeting2011.de no later than January 14, 2011.

»We will discuss the latest issues in texture, flavour & taste research of cereals«

the Scientific Committee

- Peter Koehler, DFA, Germany (Chair)
- Elke Arendt, University College Cork, Ireland
- Filip Arnaut, Puratos, Belgium
- Thomas Becker, Technical University of Munich, Germany
- Christophe Courtin, Katholieke Universiteit Leuven, Belgium
- Carola Funk, Kampffmeyer, Germany
- Kaisa Poutanen, VTT, Finland
- Hannu Salovaara, University of Helsinki, Finland
- Sándor Tomoskozi, Technical University Budapest, Hungary
- Kari Tronsmø, CSM, Germany
- Greet Vandeputte, Nestlé, Switzerland
- Peter Weegels, C&E, Belgium

the Local Organisation Committee

- Peter Koehler (Chair)
- Patrick Selmair
- Markus Brunnbauer
- Christine Röger (Z I E L-TUM-Akademie)

Time Line

January 14, 2011
Abstract Submission deadline
(follow instructions on the website)
February 19, 2011
Early Registration Deadline
Conference Date: April 11-13, 2011

Location

Central Auditorium
Maximus-von-Imhof-Forum 6
85350 Freising Weihenstephan
Germany (close to Munich airport)

Project management and contact person

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Welcome to

C&e Spring Meeting

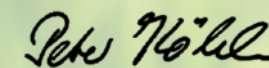
11th – 13th of April 2011

**Texture, Flavour and Taste
Key Consumer Drivers to
Healthy and High Quality
Cereal Products**

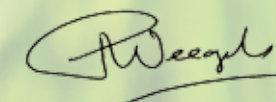
in Freising-Weihenstephan
Germany

Cereals & Europe, the European section of AACCC International and the German Research Center for Food Chemistry (DFA) are pleased to announce the 3rd International Spring Meeting 2011 to be held from April 11 to 13, 2011 on the Campus of the Technical University of Munich in Freising-Weihenstephan, Germany. While the first two meetings in 2007 and 2009 dealt with consumer-driven cereal innovations and whole grain products, the upcoming conference will focus on technological and sensory aspects of cereals and cereal products. Texture, flavour and taste are the most important attributes of cereal products determining their quality and thus, consumer acceptance. Leading researchers from academia and representatives from industry will discuss the latest issues in texture, flavour and taste research of cereals.

This 2½ day conference is an excellent opportunity for you to meet with experts from all over the world and build trustful relationships across borders and nationalities. We are looking forward to meeting you in Freising-Weihenstephan in April 2011 for a most stimulating and enjoyable event!



Peter Koehler (Organizer)



Peter Weegels (Chairman, Cereals&Europe)

Please contact us and visit our official homepage
www.springmeeting2011.de

