

## Conference Programme

### Sunday, April 10, 2011

- Symposium and Exhibition of Bioingredients from Latin American SEBLA

### Monday, April 11, 2011

- Keys for cereal chain Innovation
- Nutrition and health (1)

### Tuesday, April 12, 2011

- Nutrition and health (2)
- Biotechnology, genetics and cereal chemistry

### Wednesday, April 13, 2011

- Technological processes, equipment and methods for quality assurance
- Safety and regulations

### Sunday, April 10, 2011

12:30 – 14:30	<b>ICC Executive Committee: Lunch and Dessert Meeting</b> Venue: Hotel W
15:00 – 16:00	<b>ICC Technical Committee Meeting</b> Venue: Hotel W
16:00 – 17:00	<b>ICC General Assembly</b> Venue: Hotel W
16:30 – 19:00	Poster set-up and exhibition

### *Symposium and Exhibition of Bioingredients from Latin America SEBLA*

**Track :** New functional bioingredients of Latin America

**Chair:** Alberto León, Argentina.  
**Co-Chair:** Manuel Gómez Pallarés, Spain.

17:00 – 17:15	<b>Introduction</b> Alberto León, Universidad de Córdoba, Argentina.
17:15 – 17:30	<b>Elaboration of bread products using Andean Crops</b> Ritva Repo de Carrasco. Universidad Agraria La Molina, Peru.
17:30 – 17:45	<b>Microencapsulation of fish oil to obtain bread with a high omega 3 fatty acid</b> Ruth Pedroza Islas. Universidad Iberoamericana, Mexico.
17:45 – 18:00	<b>Pastas elaboration with improved nutritional quality thanks to the incorporation of alternative flours and dietary fiber.</b>



Gabriela Pérez. Universidad Nacional de Córdoba,  
Argentina

- 18:00 – 18:15**      **Technological and Functional Properties of algarrobo, amaranth, quinoa and flaxseed flours.**  
Ana María Estévez, Universidad de Chile.
- 18:30 – 18:45**      **Use of starch resistant to green bananas in the creation of bread products of low glycemic.**  
Carmen Tadini. Universidad de Sao Paulo, Brazil.
- 18:45 – 19:00**      **Roots and tuber uses in the elaboration of bread products**  
Mayra Paredes. Universidad Técnica de Ambato, Ecuador.
- 19:00 – 19:15**      **Wrap Up**  
Manuel Gómez Pallarés, Universidad de Valladolid, Spain.
- 19:00 – 22:00**      **Welcome Reception**  
**Venue:** Coquinaria, Isidora Goyenechea 3000, Las Condes.

### Monday, April 11, 2011

- 9:00 – 10:00**      **Opening and welcome address**
- 10:00 – 10:15**      **Musical performance**

#### Plenary Lectures:

#### **“Keys for cereal chain innovation”**

- 11:00 – 11:30**      **GLOBAL FUNCTIONAL CEREAL- BASED PRODUCTS, 2011 AND BEYOND**  
Lu Ann Williams - Innova Market Insights, The Netherlands.
- 11:30 – 11:50**      **Coffee Break**
- 11:50 – 12:20**      **“INNOVATIONS IN THE PRODUCTION OF CEREAL-BASED FOODS”**  
Peter Jones - Richardson Centre for Functional Food and Nutraceutical, Canada.
- 12:20 – 12:50**      **“CEREALS IN HUMAN NUTRITION OF THE 21 CENTURY”**  
Ricardo Uauy - INTA, Chile
- 13:00 – 14:45**      **Lunch Break**



## **Session 1** **“Nutrition and health (1)”**

**Chair:** Concha Collar, Spain  
**Co-chairs:** Ximena López, Chile  
Alicia de Francisco, Brazil  
Marcela Alviña, Chile

Cereal grains are a significant source of staple foods worldwide and thus serve as a major dietary source of nutrients. Increasing awareness of the important relationship between nutrition and human wellness has led to consumer demand for healthier foods that contribute to an improved quality of life and well being. The two sessions will discuss the roles of cereal grains in maintenance and improvement of health and disease prevention as whole grain products, functional and nutraceutical cereal-based foods, and identify new trends in cereal-based foods and the market evolution to meet consumers' requirements.

<b>14:45 – 15:15</b>	<b>Keynote</b> <b>“Revisiting minor cereals and pseudocereals as reinvented healthy and convenient value added goods.”</b> Concha Collar - ICC President (2007-2008), IATA-CSIC, Spain
<b>15:15 – 15:35</b>	<b>Oral Presentation</b>
<b>15:35 – 15:55</b>	<b>Oral Presentation</b>
<b>15:55 – 16:15</b>	<b>Oral Presentation</b>
<b>16:15 – 16:35</b>	<b>Coffee Break</b>
<b>16:35 – 16:55</b>	<b>Oral Presentation</b>
<b>16:55 – 17:15</b>	<b>Oral Presentation</b>
<b>17:15 – 17:30</b>	<b>Panel Discussion and Wrap-up</b> Ximena López - Granotec, Chile
<b>17:30 – 18:30</b>	<b>Poster Session</b>

**Tuesday, April 12, 2011**

## **Session 2:** **“Nutrition and health (2)”**

**Chair:** Okkyung Chung, USA  
**Co-chair:** Gary Fulcher, Canada  
Javier Morán, Spain  
Peter Ranum, USA

Cereal grains are a significant source of staple foods worldwide and thus serve as a major dietary source of nutrients. Increasing awareness of the important relationship between nutrition and human wellness has led to consumer demand for healthier foods that contribute to an improved quality of life and well being. The two sessions will discuss the roles of cereal grains in maintenance and improvement of health and disease prevention as whole grain products, functional and nutraceutical cereal-based foods, and identify new trends in cereal-based foods and the market evolution to meet consumers' requirements.



9:00 – 9:30	<b>Keynote:</b> <b>“Cereal Grains: Nutrient Sources for Human Wellness and Disease Prevention”</b> Okkyung Chung – Kansas State University, USA
9:30 – 9:50	<b>Oral Presentation.</b>
9:50 – 10:10	<b>Oral Presentation.</b>
10:10 – 10:30	<b>Oral Presentation</b>
10:30 – 10:50	<b>Oral Presentation</b>
10:50 – 11:00	<b>Wrap-up</b> Gary Fulcher - University of Manitoba, Canada.
11:00 - 11:20	<b>Coffee Break</b>
11:20 – 11:50	<b>Keynote:</b> <b>“New ideas to launch successful cereal based foods”</b> Javier Morán - Food Consulting & Associates, Spain
11:50 – 12:10	<b>Oral Presentation</b>
12:10 – 12:30	<b>Oral Presentation</b>
12:30 – 12:50	<b>Oral Presentation</b>
12:50 - 13:05	<b>Panel Discussion and Wrap-up</b> Peter Ranum - Micronutrients Initiative, USA
13:05 – 15:00	<b>Lunch Break</b>

**Session 3:**  
**“Biotechnology, genetics and cereal chemistry”**

**Chair:** Ravindra Chibbar, Canada  
**Co-chairs:** Roberto J. Peña, Mexico  
 Martha Cuniberti, Argentina  
 Iván Matus, Chile

The lack of genetic diversity, the state of art of GMO wheats, the development of nutritionally improved cereals, starch and protein manipulation to improve quality, and new enzymes in baking will be highlighted

15:00 – 15:30	<b>Keynote</b> <b>“Opportunities, issues, and new directions for cereal processors – the interface between health and processing.”</b> Gary Fulcher - University of Manitoba, Canada
15:30 – 15:50	<b>Oral Presentation</b>
15:50 – 16:10	<b>Oral Presentation</b>
16:10 – 16:30	<b>Oral Presentation</b>
16:30 – 16:50	<b>Coffee Break</b>
16:50 – 17:20	<b>Keynote</b>



**“Genomics strategies for cereal grain quality improvement to diversify cereal crop utilization.”**

Ravindra Chibbar - University of Saskatoon, Saskatchewan, Canada

- 17:20 – 17:40**            **Oral Presentation**
- 17:40 – 18:00**            **Oral Presentation**
- 18:00 – 18:15**            **Panel Discussion and Wrap-up**  
Roberto J. Peña - Wheat Chemistry and Quality Laboratory  
Global Wheat Program. CIMMYT, Mexico.
- 18:15 – 18:45**            **Poster Session**
- 20:00**                    **Gala Dinner**  
**Venue:** Club de Golf Sport Francés

**Wednesday, April 13, 2011**

**Session 4:**

**“Technological processes, equipment and methods for quality control”**

**Chair:**                    **Stanley Cauvain, UK**  
**Co-chairs:**            **Arnaud Dubat, France**  
                                 **Mark Bason, Australia**  
                                 **Marina Carcea, Italy**  
                                 **Abel Guarda, Chile**

The session will include new technologies of grain transformation -thermally treated flours, ethanol production, on-line spectrometry- and advanced methodology for physical, chemical and reological evaluation of grains, dough and cereal-based products.

- 9:00 – 9:30**            **Keynote**  
**“Quality creation and evaluation in the cereals productive chain.”**  
Marina Carcea - ICC President, Italy
- 9:30 – 9:50**            **Oral Presentation**
- 9:50 – 10:10**           **Oral Presentation**
- 10:10 - 10:30**           **Coffee Break**
- 10:30 – 11:00**           **Keynote**  
**“Innovative tools to improve communication between Bakers and Millers”**  
Arnaud Dubat- Chopin Technologies, France
- 11:00 – 11:20**           **Oral Presentation**
- 11:20 – 11:40**           **Oral Presentation**
- 11:40- 12:10**           **Keynote**  
**“New rheological methods for assessing flour quality”.**  
Mark Bason - Newport Scientific Europe, Australia



12:10 – 12:30	<b>Oral Presentation</b>
12:30 – 12:50	<b>Oral Presentation</b>
12:50 – 13:05	<b>Panel Discussion and Wrap up</b> Stanley Cauvain - ICC President (2005-2006), UK
13:05 – 15:00	<b>Lunch Break</b>

**Session 5:**  
**“Safety and regulations”**

**Chair:** David Lineback, USA  
**Co-chairs:** Maya Piñeiro, FAO  
Claudio Jobet, Chile.

Food safety, of critical concern globally, can not be achieved without appropriate risk-based regulatory policies - implemented and enforced. Preventive approaches and good agricultural/manufacturing and hygienic practices are key elements to ensure food safety along the chain. Sensitive analytical methodologies are important to detect and monitor contaminants, chemical or microbiological. Aspects of food safety will be discussed, from concept through regulations to implementation, with an emphasis on cereals and cereal foods.

15:00 – 15:30	<b>Keynote</b> <b>“Food Safety and Regulations: From Concept to Realization.”</b> David Lineback - JIFSAN, University of Maryland, USA
15:30 – 15:50	<b>Oral Presentation</b>
15:50 – 16:10	<b>Oral Presentation</b>
16:10 – 16:30	<b>Oral Presentation</b>
16:30 – 16:50	<b>Coffee Break</b>
16:50 – 17:20	<b>Keynote</b> <b>“The Codex Alimentarius and International food safety regulations in cereals and cereal products”</b> Maya Piñeiro - FAO, Chile.
17:20 – 17:40	<b>Oral Presentation</b>
17:40 – 18:00	<b>Oral Presentation</b>
18:00 – 18:20	<b>Oral Presentation</b>
18:20 – 18:35	<b>Panel Discussion and Wrap up</b> Claudio Jobet – INIA, Chile.
18:35 – 19:00	<b>Closing Ceremony</b> Awards and recognitions