



# ICC Yearly Report 2014

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## *Impressum*

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## ICC Yearly Activity Report 2014

by Dr. Roland Ernest Poms, outgoing ICC Secretary General

### Message from the ICC President Dr. Joel Abecassis



Dear Colleagues, dear friends,

Arriving at the end of my term as ICC President, I would like to thank you all for your help and your support during this period with special thanks to the ICC Headquarters (HQ) staff who have worked hard to reach out to our members and realizing the Association's aims. Our objectives to develop an association that is represented globally as well as to bring more services to its members have been pursued during these last two years. New members (corporates, countries and institutions) have joined our organisation. Among them, three new countries India, Brazil and New Zealand are now part of ICC and they will actively contribute to our future activities. In April 2015 Brazil will host the 3rd ICC Latin American conference. This meeting will also mark the 60th anniversary of our Association.

The past two years were also an opportunity to make the international activities of our organisation more visible by seeking to respond ever more to the needs of our members. One of ICC's main activities was to support the development of international networks such as the MoniQA Association and the HEALTHGRAIN Forum, as well as to act as a partner in international research projects (e.g. MycoSpec, MyNewGut, ISEKI\_Food 4, PlantLibra, and Connect4Action). ICC has also contributed to the dissemination of scientific and technical information by organizing international conferences in different regions of the world (ICC Australia Conference in Perth; 7th International Congress 'Flour-Bread '13 in Opatija, Croatia; ICC Whole Grain Symposium in Wuhan, China) as well as more specific conferences to enlarge our scope and meet new expectations (4th MoniQA International Conference, Budapest, Hungary; International Symposium of Food Science and Human Wellness in Guangzhou, China; 3rd International Symposium on Gluten-Free Cereal Products and Beverages in Vienna, Rice Conference in Pingtung, Taiwan). Moreover, ICC has offered new membership services such as an improved free online access to QAS Journal and a free online access to ICC Standards and Regulatory Updates for ICC Country Members, National Delegates and Deputies.

This period was also marked by an in-depth reflection within ICC to better share our vision for the future and to better involve every member of ICC in both strategic activities and dissemination. The missions of the ICC Governing Committee and of the Executive Committee as well as the work flow within our HQ were revised in order to improve efficiency of our organisation. Other projects have been initiated in the form of working groups (validation and standardisation; IPR; Food allergen reference materials; whole grains ; Asian foods; India Collaboration ; a.o.). Among these projects, I would like to stress the importance of the discussions engaged with AACCI toward a potential joint future by exploring feasibility of creating one global cereal organisation. This project was widely approved by the vote of the ICC General Assembly and represents a new horizon for the global cereal family.

All this work would not have been possible without the help of the whole ICC team and the wise advice of former ICC Presidents. It was a pleasure working with all of them forming a friendly and efficient team. It is also time to thank Roland Poms who ensured his mission as Secretary General even after the end of his formal commitment with ICC. I wish him success in his new challenges. As my role will move to that of Immediate Past President I would like to wish my successor Fengcheng Wang, China, to succeed in finalising all these projects. I would also like to congratulate Hamit Koksel from Turkey as incoming ICC President Elect. The new period ahead will see not only the arrival of new Presidents but also of a new Secretary General: Mrs Michaela Pichler who has just been recruited. She will begin working with us on 1 January 2015. I assure them both of my personal support for the coming years and I express my best wishes to lead ICC closer to our goals and to satisfy the Association's expectations. Dear colleagues, dear friends, I present to every one season's greetings and all my best wishes for the coming years!

*Joel Abecassis*

Montpellier, France, December 2014

## Message from the incoming ICC President 2015-2016 Prof. Fengcheng Wang



Dear Colleagues,

It is a great pleasure for me to start serving as the new President of ICC for 2015-2016. I feel very honoured to take over this role, along with its corresponding responsibilities.

Over the past ten years, ICC has continued healthy growth and expansion and conquering challenges under the outstanding leadership of the Past Presidents and ICC's Secretary General, to achieve ICC's mission – that of being the pre-eminent international association in the field of cereal science and technology. It is committed to international cooperation through the dissemination of knowledge, conducting research, and developing standard methods contributing to advance innovation, improve food quality, food safety and food security for the health and well-being of all people in the world.

In this regard, I wish to thank my predecessors as ICC President, in particular Joel Abecassis, Marina Carcea, and John Taylor who have contributed much of their time and efforts for the well-being of the Association and from whom I learned so much to become familiar with all the work for my growing involvement with ICC. Special thanks should go to the outgoing Secretary General, Dr. Roland Poms, who has made outstanding contributions to ICC growth and visibility for 10 years of serving the Association, and to the great ICC team at the Headquarters in Vienna. A capable successor, Ms. Michaela Pichler, has been appointed as the new Secretary General of ICC, beginning her post as of 1 January 2015. I would also like to congratulate Dr. Hamit Koksel from Turkey as the incoming ICC President Elect. ICC is looking forward to continuing success with this new and young working team to serve our organisation.

Where do we want to be and how are we going to get there? ICC will place more focus on the following several priority issues to address future challenges more effectively by taking advantage of the Association especially for the near future in 2015-2016:

- A major objective established at the founding of ICC was to develop internationally accepted standard methods to facilitate the trade of cereal grains and products within and between countries, and this is still a fundamental aim of the Association. We shall strengthen ICC's position with international standardisation work for cereals and methods to help facilitate and promote food quality and safety in light of recent developments. This will require acceleration of the revision of many "older" ICC standards and the development and standardisation of new methods. More attention shall be paid to cereals other than wheat, especially to rice, maize, oats, rye, buckwheat, barley, and sorghum, as well as some regional foods, which are also important cereal crops and foods globally. Accordingly, a number of new study and working groups will be established and initiated, in which we will be committed to constitute an efficient international participation, including the right experts and young professionals in particular, from various companies, institutions, and nations.
- As a global organisation responsible for all aspects of cereal foods, ICC shall increase commitment of its unique expertise in response to the challenges in the cereals world and the world demand for a safe, sustainable, sufficient, nutritious and thus high quality cereal food supply. In the past years, ICC has been successful in winning bids to play active roles in major EU-funded collaborative research projects. Our Association will continue to take an active part in designing and coordinating more international working teams and research projects, similar to the highly successful MoniQA and HealthGrain projects on cereal-based issues, and to create more opportunities for young scientists to participate in these ICC activities. At the same time ICC will endeavour to actively link various initiatives and activities of international consortia, international organisations, the European Commission, and other relevant EU and non-EU bodies, to ICC and its member countries and institutions. In the cereal field, we wish ICC to become a widely respected leader in food quality, safety and security, as well as technology innovation as a strategic plan for the next couple of years.
- Within ICC, working and study groups will need to become more effective to reinforce ICC's authority in terms of standardisation for cereals and methods, and more task forces and working groups shall be established and activated to strengthen the Association's scope of activities and meet new challenges, and thus promote the aims of ICC. Being consistent with ICC's strategy, new working groups will mainly focus on validation and standardisation, cooperation and collaboration, international collaborative research projects, regional conferences and events, membership, and strategy development, including various starting topics of Asia-Pacific, Africa, South-Central America, regional cooperation, food safety, food security, whole grain, standards for Asian and other regional foods, alternative grains, and non-wheat testing methods, as well as the AACCI and ICC harmonisation initiative. This would increase opportunities for more members and young individuals to participate in the ICC activities to contribute to the advancement of cereal science and technology and the strengthening of the Association. These collaborative including developing nations will also help to strengthen the global reach by building relationships of trust and respect between countries and promote total food quality and safety, and food security, especially in developing countries.
- Increasing membership is always a priority target for ICC. One of our main objectives is to enable everyone from anywhere of the cereal chain to benefit from ICC support. This will emphasize ICC's leadership and increase the number of its

- members worldwide. To involve further members in the Association, enhancing the participation of more institutions and countries, especially from Asia, Africa, South and Central America, and Eastern Europe in the ICC family, will help meet the challenges faced by developing countries as well as by more developed countries. Efforts shall be made to offer more opportunities to developing nations for promotion and implementation of scientific and technical cooperation, as well as disseminating information and knowledge through providing specialised programs and events. It should also be of great interest to attract the world's foremost processing companies, product manufacturers and equipment manufacturers to work together with ICC as corporate members to contribute to the advancement of cereal technologies. Our science and research can support them by providing new cutting-edge technology, and the assessment of consumer needs will offer us more practical research topics.

A better liaison between the members of ICC will be ensured through the organisation of regular international conferences around the globe. Therefore I would like to place a list with the upcoming major conferences in 2015 here: the 3rd ICC Latin American Cereal and Grain Conference and ICC Jubilee Conference – 60 Years of ICC, Curitiba, Brazil, 29 March – 1 April 2015; DF15 – 6th International Dietary Fibre Conference, Paris, France, 1-3 June 2015; World Expo ICC Conference, Milan, Italy, 1-3 July 2015; 5th MoniQA International Conference, Porto, Portugal, 16-18 September 2015; and ICC Luncheon at AACCI Annual Meeting, Minneapolis, MN, USA, 21 October 2015; as well as the most important one, 15th ICC Cereal and Bread Congress, in Istanbul, Turkey, 17–21 April 2016. We hope to see you at one or more of these conferences.

I look forward to working with you all and best wishes for 2015!

Fengcheng Wang  
Zhengzhou, China, January 2015

### ICC congratulates Prof. Hamit Köksel to his election as ICC President Elect 2015-2016



In the elections for ICC Officials from 12 to 26 October 2014, Prof. Hamit Köksel from Hacettepe University, Ankara, Turkey received the majority of votes. Prof. Köksel will become ICC President Elect 2015-2016 and succeed Prof. Fengcheng Wang from China as ICC President in 2017-2018. Prof. Hamit Köksel has been connected with ICC for many years and he has been ICC National Delegate since 2002. With Prof. Köksel as incoming President ICC will benefit from his international, diplomatic and scientific experience. Besides, he is the organiser of the next (15<sup>th</sup>) ICC Cereal and Bread Congress in Istanbul, Turkey, in 2016.

*Dear colleagues,*

*It is an honour for me to be nominated as candidate for the next ICC Presidency. As indicated in our website, ICC is an internationally recognized organisation of experts specialised in all fields of cereal science and technology. Even so, in recent years ICC has expanded its focus and commitment to international cooperation that contributed to advancing innovation as well as improving food quality, food safety and food security for the health and well-being of all people. This expanded commitment of ICC also fits the philosophy of my life and career very well.*

*The world is facing a number of major challenges that could be solved only by a global approach. Supplying food with the satisfactory quantity and quality for the growing world population, dealing with the social crisis caused by unequal standards of living along with hunger around the world, managing the deterioration of our natural resources, the loss of biodiversity/sustainability, and global warming, in addition to gradual depletion of fossil fuels and shifting energy consumption patterns over the world are only a few of these challenges. Growing, processing and consumption of cereal grains will not only be markedly affected by these challenges but will also have major impact on them. ICC has been playing a key role in coping with these global issues especially within the last decade. Nonetheless, I believe the role of ICC could be even more critical in the near future. I fully endorse the statement by our CEO and current and past presidents "ICC's activities have to be widened to activate new ideas and to find new approaches to plan breakthroughs in research and innovation". This could be achieved by building up wider international collaboration and by a greater mobilization of resources and expertise.*

*I am confident that, with the support and collaboration of all ICC members and in particular young cereal scientists, it is possible to overcome the present and future challenges ahead of us. I have no doubt that with the help of the skilled and dedicated ICC staff in Vienna we shall be able to work for the furtherance of ICC and for the development of cereal science and technology in a global perspective. This is a long term 'relay race' and I will be more than happy to be a member of the racing team as the next ICC President Elect.*

*Hamit Köksel*

We congratulate Prof. Hamit Köksel to his election as ICC President Elect 2015-2016 and we wish him success in his service to the Association, its members and the world of cereals beyond.

## ICC – a trusted International Association since 1955

ICC - The International Association for Cereal Science and Technology was founded in 1955 on the occasion of the 3<sup>rd</sup> International Bread Congress in Hamburg, Germany as "International Association for Cereal Chemistry" (ICC). Its original objective was the development of internationally approved and accepted standard testing procedures for cereals and flour. Today ICC is the pre-eminent international association in the field of cereal science and technology, committed to international cooperation through the dissemination of knowledge, conducting research, and developing standard methods that contribute to advance innovation, improve food quality, food safety and food security for the health and well-being of all people.

The ICC is a non-political, non-profit-making organisation. Membership is open to all interested countries, corporations and institutions that are prepared to offer their co-operation and support the aims and ideals of the Association:

- To contribute to the advancement of cereal science and technology in all its aspects, achieved by the convening of national and international conferences symposia and workshops.
- Promoting research and technology transfer through involvement in major international research projects and the dissemination of outcomes.
- To validate and standardise test methods used in cereal science and technology, and in improving the safety and quality of cereal-based foods.
- To promote the results of scientific and technological research to expand and improve the efficient utilisation of cereals.
- To promote domestic and international trade by providing uniform, internationally approved and accepted testing procedures, and offer a reputable methods validation service.

Special emphasis is given to:

- Cooperation with developing countries: ICC promotes the implementation of scientific and technical cooperation among and with developing countries through ICC Regions in Asia, Africa, South America etc.
- Cooperation with other international organisations: ICC activities so far have resulted in the conclusion of cooperation agreements with organisations working in the same or a related field: i.e. AACC International (formerly the American Association of Cereal Chemists), AOAC - International, Codex Alimentarius (CCMAS), EBC, FAO liaison status as NGO (non-governmental organisation), IAM (Inter Agency Meeting), ISO, ISTA, UNIDO (consultative status).
- Support for young scientists: ICC aims to provide training and scientific support to young cereal and food scientists and CPD (continuous professional development).

Often the ICC is referred to as the “United Nations of Cereals and Grains). Indeed, ICC has become a global organisation working in some 90 countries and being involved in various research and capacity building activities in the areas of cereal quality and food safety, food security and nutrition. ICC is an important contributor and publisher of International Standard Methods for food quality and safety, many of which were adopted by ISO, CEN, and other international organisations, as well as national and international regulations. The actual research and technology transfer activities of ICC are for the most part carried on by various Working and Study Groups and several Task Forces. ICC is an important organizer of national and international events (e.g. congresses, workshops). ICC is a promoter of international cooperation on a global, regional and national level and a mediator between science and technology in research and practice.

ICC has consultative status or is affiliated to the following organisations: WHO, FAO, UNIDO, ISO, CEN, AOAC, AACC Int'l, AOCS, CCOA, a. o. Examples of ICC publications are Web based information material at [www.icc.or.at](http://www.icc.or.at), ICC Standard Methods, QAS - International Journal of Quality Assurance and Safety of Crops & Foods, e-Newsletter, Multilingual Dictionary, Who is Who in the World of Cereal Science, Conference Proceedings, Conference Books, etc.

ICC is successful co-ordinator (e.g. ECC 2002 – FP5; MoniQA NoE – FP6) and major contributor as partner in several national and international research projects (e.g., HEALTHGRAIN – FP6, ISEKI Food 1-4, FP4-7; PlantLibra – FP7, Connect4Action – FP7, MycoSpec – FP7).

ICC's world-wide activities, covering all continents, are coordinated by its Headquarters in Vienna, Austria ([www.icc.or.at](http://www.icc.or.at)).



In the following the activities of ICC in 2014 are described in more detail. ICC would like to thank its members and supporters for their great collaboration in the past. ICC would like to extend the invitation to get involved and collaborate with the global family of cereal and food scientists, food technologists, nutritionists, social economists, agronomists and regulators to all interested parties who wish to work for a better and sustainable cereal and grain food supply worldwide.

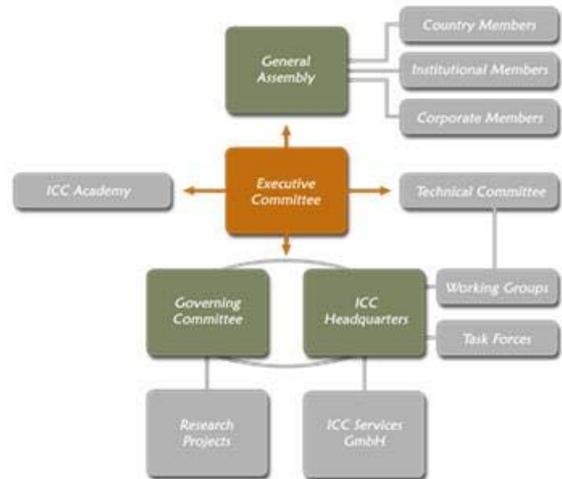
*Dr. Roland Poms*

ICC Secretary General, Vienna, Austria, December 2014

# Your ICC Team in 2014

## ICC's decision making structure

ICC is a membership-based organisation. Its members are represented in the General Assembly, which is the formal decision making body in ICC. The General Assembly is composed of the National Delegates, Deputy National Delegates, Regional, Institutional and Corporate Member Representatives and chaired by the President, President Elect or Past President. The General Assembly meets every two years. The Executive Committee consists of up to twenty-four members which are usually elected for a six year term. The Executive Committee develops the strategic plans for the Association and monitors their implementation. The activities of the association are managed and coordinated by the Association's Headquarters supported by the Governing Committee. The Governing Committee is comprised of the Past President (as Chair), the President, President Elect, Honorary Presidents and several invited persons. The Governing Committee advises the Executive Committee on financial, staffing and resourcing matters.



## ICC Officials 2014

ICC thanks the following officials serving ICC in 2014:

- Joel Abecassis (France) – ICC President
- Fengcheng Wang (China) – ICC President Elect
- Marina Carcea (Italy) – ICC Past President
- Meinolf G. Lindhauer (Germany) - Technical Director
- Roland E. Poms (Austria) - Secretary General
- Erich Gebhardt (Germany) – Auditor
- Pierre Gélinas (Canada) – Auditor

## ICC Executive Committee 2014

ICC thanks the elected members of the ICC Executive Committee who served ICC in 2014 and who represent the decision making body in ICC([https://www.icc.or.at/icc\\_officials/ec](https://www.icc.or.at/icc_officials/ec)).

- Joel Abecassis, France
- Fengcheng Wang, China
- Marina Carcea, Italy
- Meinolf G. Lindhauer, Germany
- Jan Willem van der Kamp, Netherlands
- Ximena López, Chile
- Martha Cuniberti, Argentina
- Bob Cracknell, Australia
- Abdalla Hassan Eisa, Sudan
- Arnaud Dubat, France
- Sigrid Haas-Lauterbach, Germany
- Mark Bason, Australia
- Floyd Dowell, USA
- Bin Xiao Fu, Canada
- Marko Jukic, Croatia
- Sam Millar, UK
- Sándor Tömösközi, Hungary

The ICC Executive Committee thanks also the ICC Officials, all ICC Honorary Presidents, Regional Representatives and co-opted members as well as all past committee members for their service.

## Your Team at the ICC Headquarters in 2014

Together with the ICC Governing Committee, chaired by Marina Carcea, Italy, the team at the ICC Headquarters in Vienna, Austria, supports the activities within ICC and are the primary contact point for all members and friends of ICC:

- Dr. Roland E. Poms, ICC Secretary General
- Sieglinde Dichtl, Office Management and Business Administration
- Sabine Gratzner, Membership and Office Administration, QAS Editorial Management
- Marcella Gross, Project Administration and Events
- Line Friis Lindner, Project Management and Research
- Robert Allerstorfer, IT Management and Software Development
- Diana Elwin, Graphic Design
- Iris-Manuela Gmainer, Office Support
- Lukas Oßberger, Office Support



## Michaela Pichler to succeed Roland Poms as Secretary General of the ICC



Starting with 1 January 2015 Ms. Michaela Pichler will be new Secretary General of ICC Headquarters. Michaela Pichler has a degree in Economics from the University of Economics in Vienna and has worked more than 15 years in the Austrian agricultural administration, where - during the last 10 years - she was responsible for the implementation of various international projects mainly in the context of the EU enlargement. From 2012 to 2014 she was working as Resident Twinning Adviser at the Ministry of Agriculture, Forestry and Rural Development in Pristina, Kosovo where she actively supported the elaboration of the Agricultural and Rural Development Program for 2014-2020. She will succeed Roland Poms, who decided to leave ICC and take on a new professional challenge at the beginning of 2015.

ICC is looking forward to working with Michaela Pichler and thanks Roland Poms for nearly 11 years serving the Association at the ICC Headquarters in Vienna.

## ICC Awards 2014

The ICC Academy provides recognition to individuals from within the ICC membership who have made significant contributions to the work of the ICC and the furtherance of its aims and ideals, and to the profession of cereal science. The standard award of the Academy is in the form of a Fellowship. Furthermore, the ICC Academy may propose candidates for Honorary Presidency in ICC and recipients of ICC Medals and Awards.



### Friedrich Schweitzer Medal 2014

In 1989 the ICC Executive Committee decided to create an award to commemorate Dr. Friedrich Schweitzer, who had died in 1984. The Friedrich Schweitzer Medal is awarded annually for distinguished service in the furtherance of the aims and ideals of ICC. The Friedrich Schweitzer Medal 2014 was awarded to **Dr. Roland Poms**, ICC, Austria.



*Dr. Sam Millar*



*Dr. Christophe Courtin*

### Fellows of the ICC Academy 2014

Cereal scientists, technologists and other individuals deemed to have made significant contributions to cereal science and the aims and objectives of the ICC can be awarded by appointment as member of the ICC Academy.

In 2014 two scientists were awarded Fellow of the ICC Academy: **Dr. Sam Millar**, Campden BRI, United Kingdom, and **Dr. Christophe Courtin**, Katholieke Universiteit Leuven, Belgium

## ICC Committee Meetings 2014

ICC Governing Committee, 10-11 February 2014, Vienna, Austria  
ICC Executive Committee, 24 April 2014, Vienna, Austria  
ICC General Assembly Meeting 2014, 5 October 2014, Providence, USA

## New National Delegates & Deputy National Delegates

- Brazil: Fernanda Siqueira, Granotec do Brasil and Divanildo Carvalho Jr., Granotec do Brasil (Deputy National Delegate)
- South Africa: Marena Manley, Stellenbosch University and Laura Da Silva, Department of Biotechnology and Food Technology, Tshwane University of Technology (Deputy National Delegate)

## ICC Membership in 2014

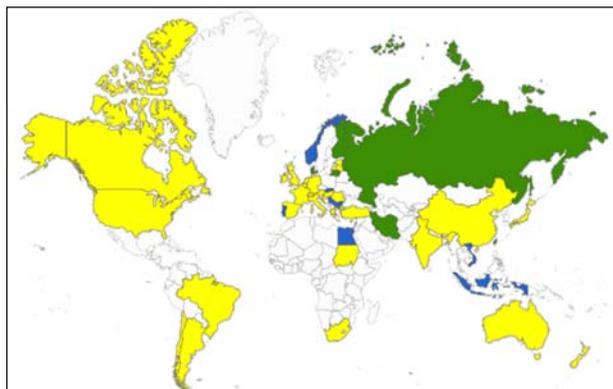
Since its foundation in 1955 ICC has become a global organisation working in some 90 countries. ICC is a non-political, non-profit-distributing, neutral forum for food scientists and technologists. ICC is a membership-based organisation. ICC is involved in various research and capacity building activities in the areas of cereal quality and food safety, food security and nutrition. The actual research and technology transfer activities of ICC are for the most part carried on by its Working and Study Groups and several Task Forces. Valuable input to this work comes from the Association's members. ICC offers specific benefits for various categories of membership. ICC offers Country Membership, Institutional Membership and Corporate Membership. Membership is open to all interested countries, companies and institutions that are prepared to offer their cooperation.

**ICC Country Membership** for countries wishing to play a full and active role in the activities of the Association. In order to become a member, one or more public or private institutions or organisations in the country must promote the activities of the Association. Annual membership fees are based on population with three categories:

- A...< 10 million: € 2,950.-
- B...10-50 million: € 4,950.-
- C...> 50 million: € 6,950.-

Low income countries qualify for an optional 25% discount on ICC country Membership. Qualifying countries for a discounted ICC Country Membership fee can be found in the United Nation's Human Development Index (HDI) list of 2008 as low and/or medium human development countries or in the World Bank's list of economies' income as low-income, lower-middle-income economies, and upper-middle-income economies.

**ICC Institutional Membership** for research organisations, industry/trade associations, policy makers, (inter)national consortia working in the food and feed sector, research institutions, universities, publishers, etc. Institutional Membership offers additional benefits (compared to Corporate Membership) and voting rights in the ICC General Assembly. A minimum of two Institutional Members in countries with populations up to 10 million, three in countries with populations up to 50 million and four or more in countries with populations above 50 million in a single country may act as a Country Member if they wish. The annual fee is € 2,000.-.



■ ICC Member Countries  
■ Non-ICC Member Countries with Institutional or Corporate Members  
■ Non-ICC Member Countries with MoniQA Members

**ICC Corporate Membership** status is offered to internationally active companies, enterprises, foundations, cooperatives and organisations promoting the aims of the Association, either by financial or scientific contribution. They have the right to participate in the General Assembly, submit proposals and make motions. Individually they have no active or passive voting rights with respect to the activities of the Association but all Corporate Members collectively they may elect two representatives to vote on their behalf in the General Assembly. A Corporate Member may decide to become an Institutional Member at any time. The annual for Corporate Membership is € 1,000.-.

To see more details such as e.g. fees, please visit our website at [www.icc.or.at/membership/overview](http://www.icc.or.at/membership/overview). Please make sure to renew your membership for 2015 in due time.

If you are not a member yet, please note that you can sign up at any time and choose between ICC Country Membership, ICC Institutional Membership; ICC Corporate Membership or only a QAS subscription.

Each category offers unique benefits and entitlements.

At present more than 50 countries are represented in ICC in some kind of membership. In 2014 ICC had 30 Country Members, 30 Corporate Members and 3 Institutional Members. For details please visit the Association's website at [www.icc.or.at](http://www.icc.or.at).

### Improved benefits and more flexibility for ICC Members!

ICC is happy to constantly improve its services to its members and it is pleased to announce some new membership benefits.

**ICC Country Membership** includes the following benefits:

- **NEW!:** Free online access to all ICC Standard methods for National Delegates and Deputy National Delegates  
 Note: First activation after membership payment has been received and all back payments have been covered.
- **NEW!:** Free notifications of EU Scientific & Regulatory Updates for National Delegates and Deputy National Delegates.(see example at [https://www.icc.or.at/webfm\\_send/506](https://www.icc.or.at/webfm_send/506))
- **NEW!:** ICC's online store for easy payment for publications and services
- Your access to a global network of experts and professionals in the areas of cereal and food science and technology, nutrition, cereal and food safety and quality, food security, a.o.
- Your involvement in international standardization and harmonization efforts concerning analytical methods, characterization of raw materials and ingredients, policy support for health claims and definitions, a.o.
- Give your voice to Codex Alimentarius, ISO, CEN, UNIDO, FAO via ICC's official consultative or observer status
- Your facilitated participation in international collaborative research projects funded by EU, governments, industry consortia, foundations, and international organisations (see ICC's track on [www.icc.or.at](http://www.icc.or.at))
- You receive privileged information: unpublished discussion papers and project ideas, collaboration opportunities and consultation documents.
- You can create awareness for local or regional issues/needs on an international scope
- Host an international meeting tailored to local or regional needs in your country, (co-)organized by ICC (see past Cereal and Bread Congresses, Dietary Fibre Conference, Gluten Free Conferences, MoniQA Conferences, any many workshops all around the globe)
- Your vote counts: be represented in the ICC General Assembly to decide on future strategies and priorities.
- Make use of various discounts and complimentary publications

## New ICC Publications 2014

### ICC Online Shop launched



The ICC Online Store was launched on 20 June 2014 at <https://www.icc-services.at/store>. The store was developed and deployed by ICC based on the open-source software Drupal Commerce. All ICC Standard Methods can be purchased online using a credit card, and instantly downloaded as PDF files. Customers may register one time for free and log in to their account at any time to manage their orders, invoices and purchased files.

### ICC Standard Methods go online

With the launch of ICC's Online Store all ICC Standard Methods are available online at [https://www.icc-services.at/store/standard\\_methods](https://www.icc-services.at/store/standard_methods), both in English and – if available in German. They can be downloaded as PDF files immediately after purchase. In 2014, the online versions of all ICC Standard Methods have been offered at the special discount rate of -50 % to everybody. To enter the store please go to <https://www.icc-services.at/store>.

### New ICC Standards in 2014

For over 50 years ICC has validated and published analytical standard methods applied in safety and quality assessment of cereals and crops, cereal based products, foods and feeds. Validated methods are published in the ICC Standards Collection. ICC Standard Methods serve international trade, national and international legislation, industry standards such as ISO and CEN, and as guidelines for food manufacturers and control laboratories.

In principle ICC validation studies/ring trials follow the requirements of the IUPAC/AOAC/ISO international harmonised protocol for collaborative trials. However, the ICC protocol also accounts for several issues that have been discussed at Codex Alimentarius level more recently (e.g. recovery, recovery correction, measurement uncertainty, etc.).

After approval of an analytical method or a reference material, it is published as ICC Draft Standard Method, until a second review after 2 years of first issue.

ICC Draft Standards may become regular ICC Standard Methods by approval after trial period of two years as Draft Standard.

The ICC Standard Methods are now available online at [https://www.icc-services.at/store/standard\\_methods](https://www.icc-services.at/store/standard_methods). ICC Country Representatives can access and download the ICC Standard Methods for free (included in the ICC Country Membership).

In 2014 three Standard Methods were approved:

As regular ICC standard:

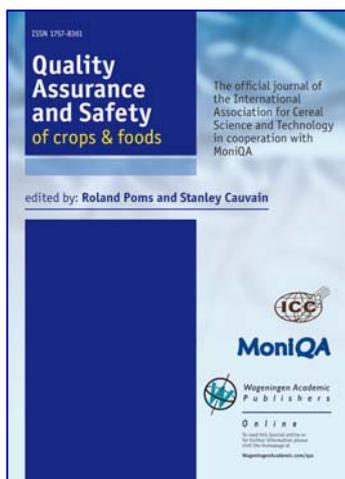
**No.181** “Dye Color-Chart method for pH determination of rice grains” and is set for the determination of pH value of brown and milled rice grains ( to see more, please visit [https://www.icc.or.at/standard\\_methods/181](https://www.icc.or.at/standard_methods/181)).

As ICC Draft Standards:

**No.182** “RIDASCREEN® Gliadin - Enzyme immunoassay for the quantitative analysis of gliadins and corresponding prolamines” which analyses gliadins and corresponding prolamines ( to see more, please visit <https://www.icc.or.at/node/2480>)

**No.183**” RIDASCREEN® Gliadin competitive - Enzyme immunoassay for the quantitative determination of peptide fragments of gliadins and corresponding prolamins” which is used for quantitative determination of peptide fragments (to see more, please go to <https://www.icc.or.at/node/2481>).

## QAS - Special issue on "Food Chemistry and Safety"



ICC and MoniQA are proud to present the QAS Special Issue on "Food Chemistry and Safety" which is now available as part of the QAS volume 6, issue 3 (September 2014).

Edited by Hamit Köksel and Vural Gökmen, both from Hacettepe University, Ankara, Turkey, the presented research papers were selected from invited presentations in association with the EuroFoodChem XVII conference, which took place 7-10 May 2013 in Istanbul, Turkey.

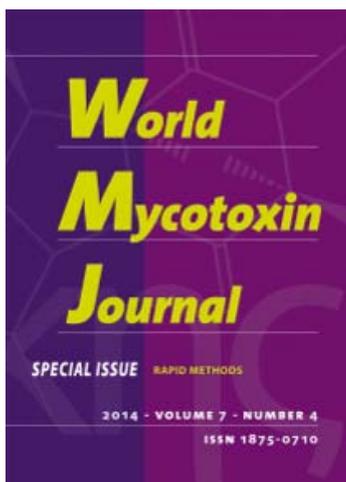
The included papers encompass the latest research trends and findings on the emerging topics of food chemistry and safety. The 10 papers included in this special issue were selected from the papers recommended through an external peer-review process. As MoniQA or ICC member you are eligible for a discounted subscription free access to the online journal QAS at <https://www.icc.or.at/journal/qas>.

Read more: [www.icc.or.at/news/qas\\_volume\\_6\\_issue\\_3](http://www.icc.or.at/news/qas_volume_6_issue_3)

If you are not a member and if want to read this article or subscribe to QAS, please refer to <http://www.wageningenacademic.com/default.asp?pageid=184> or send an email to [QAS\\_cr@WageningenAcademic.com](mailto:QAS_cr@WageningenAcademic.com).

To submit an article please go to <https://mc.manuscriptcentral.com/qas>.

## World Mycotoxin Journal - Special issue on "Rapid methods for Mycotoxin detection"



Roland Poms from ICC/MoniQA and Michele Suman from Barilla are proud to present the Special Issue of the World Mycotoxin Journal (Volume 7, Number 4) on Rapid Methods for Mycotoxin Detection.

The issue contains 8 review articles, 2 research articles, as well as a foreword by Michele Suman and Roland Poms, the guest editors of this special edition. The articles contain a clear overview of the latest developments, products, and concerns on use of these fast and easy detection methods. Two of the papers are available as open access: the foreword and the review paper by C. von Holst and J. Stroka on "Performance criteria for rapid screening methods to detect mycotoxins".

If your institute has taken a subscription, all papers are freely accessible on the World Mycotoxin Journal MetaPress web page [wageningenacademic.metapress.com/content/120817](http://wageningenacademic.metapress.com/content/120817).

## Expert Meetings and Summits in 2014

### Ethiopia: The ICC Secretary General visits farms and food processing plants in Ethiopia, 23-28 March 2014

The ICC Secretary General, Roland Poms, followed an invitation by the newly established Ethiopian Agro-food Processing Industry (*AgriTec*, Ethiopia) to visit Ethiopia 23-28 March 2014. Roland Poms met with several representatives from academia at universities in Addis Ababa and the Director of Southern Agricultural Research Institute, Hawassa, and farming cooperatives in Debrezeit, and food industry to link in with private-public-partnerships in Ethiopia. ICC intends to intensify collaboration between European and African research and development activities and in 2014/2015 ICC is involved in the submission of various international collaborative research proposals in response to the EU's Horizon 2020 calls related to food security. Hosted by Yoseph Delelegn, an Ethiopian citizen and currently a researcher at *BOKU - the University of Natural Resources and Life Sciences Vienna* and on a mission by a *UNIDO* funded Agribusiness Development project, ICC was able to get better insight in the challenges and needs that Eastern Africa is facing in assuring a sufficient, safe and nutritious food supply.

### London: Marina Carcea, Sam Millar and Roland Poms represented ICC and the HEALTHGRAIN Forum at The Economist Event "Feeding The World", 13 February 2014



# FEEDING THE WORLD

SUSTAINABLE SOLUTIONS FOR A GLOBAL CRISIS

February 13th 2014 The HAC, London • JOIN THE DEBATE »



Marina Carcea (ICC Past President), Sam Millar (Campden BRI, ICC National Delegate) and Roland Poms (ICC Secretary General) represented ICC and the Healthgrain Forum at The Economist Event "Feeding The World", 13 February 2014, The HAC, London, UK. This international event addressed major global challenges such as: Global population projected to reach 9.6 billion by 2050; Limited agricultural land and resource scarcity; Infrastructure and biodiversity challenges; Pressures of a changing climate. The event provided provocative debate and inspired for action. For ICC and the HEALTHGRAIN Forum the acquired deeper insight in food security related challenges will help guide actors and collaborators to efficient strategies and supportive activities to increase food security and fight hunger in the world. The recently established food security working groups and research activities will benefit greatly from the outcome of this meeting.

### ICC at Info Day on Horizon 2020 - Food Security, Sustainable Agriculture and Forestry, Marine, Maritime and Inland Water Research and the Bioeconomy, Brussels, 17 January 2014



Roland Poms, Secretary General of ICC and MoniQA, attended the Info Day in Brussels on behalf of members of ICC and MoniQA. ICC and MoniQA will continue to disseminate up-to-date information on new developments within Horizon 2020 and will facilitate project participation for its members.

More than 600 people from 48 different countries attended the Horizon 2020 info day calls for proposals for Societal Challenge 2 (SC2) and LEIT-Biotechnology. This major event took place in Brussels, on 17 January 2014, at the Charlemagne building and was organised by the European Commission's Directorate General for Research and Innovation through Directorate F – Bioeconomy.

After ICC's recent success stories in attracting EU funding for collaborative research projects and ICC's involvement in EU's Framework Programmes (FP4-FP7) AS Coordinator (ECC 2002, MoniQA), as Workpackage Leader or Partner (HEALTHGRAIN, ISEKI, CommNET, PlantLibra, Connect4Action, iFAAM, MyNewGut, MycoSpec, EMPORA) or as Member of the Advisory Board (MycoRed, DREAM, TradeIT), ICC facilitates and/or partners in collaborative project proposals with Horizon 2020. As a special service for ICC members, Roland Poms and the ICC Headquarters in Vienna support members' initiatives and provide advice in partner search or direct requests to programme officers.

Horizon 2020 is the biggest EU Research and Innovation programme ever with nearly € 80 billion of funding available over 7 years (2014 to 2020) - in addition to the private investment that this money will attract. It promises more breakthroughs, discoveries and world-firsts by taking great ideas from the lab to the market.

# ICC's International Projects and Collaborations in 2014

In 2014 ICC took part of various research projects and various research collaborations.

## ICC and AACCI International improve collaboration

In an effort to better meet our members' current and future needs and those of the whole cereal grains community, ICC and AACCI have reinvigorated talks regarding collaboration and harmonisation opportunities. ICC and AACCI wish to share and explore a common vision for one global cereal organisation, and in doing are seeking to assess the potential opportunities and challenges of such an endeavour through a number of joint working groups.

The following working groups has been established:

- Scientific Events Working Group
- Membership Working Group
- Standards and Methods Working Group
- Collaboration Strategies for Publications and Scientific Content Dissemination Working Group
- Gouvernance and Structure Working Group

## MyNewGut – ICC's newest EU-funded project participation was kicked-off in Valencia, Spain, 19-20 February 2014



The new FP7 project MyNewGut "Microbiome Influence on Energy balance and Brain Development-Function Put into Action to Tackle Diet-related Diseases and Behavior" held its Kick-Off meeting in Valencia, Spain, 19 - 20 February 2014. ICC will be involved in the organisation of targeted public health workshops and will furthermore disseminate the project results (WP12).

To see more details, please go to <https://www.icc.or.at/projects/mynewgut>.

## MyNewGut – Project description



The human gut microbiome is the bacterial ecosystem of our intestines. It is known to affect our body's ability to extract energy from a diet and to influence brain functions. Currently there is a lack of understanding generally about the importance of the gut microbiome's role in health and well-being. Finding out more about the gut microbiome could lead to the development of dietary interventions, allowing more control of its functions, therefore, preventing diet-related and behavioural disorders.

The MyNewGut Project, (Microbiome's influence on energy balance and brain development/function put into action to tackle diet-related diseases and behaviour) which receives funding from the European Union's Seventh Framework Programme, will research how the human gut microbiome influences obesity, behavioural- and lifestyle-related disorders and vice versa. It also aims to identify specific dietary strategies to improve the long-term health of the public.



The general objectives of the project are to:

Expand knowledge of the contribution of the human microbiome to nutrient metabolism and energy balance.

Identify microbiome-related features that contribute to or predict obesity and associated disorders.

Understand how the gut microbiome, under the influence of environmental factors, plays a role in the brain, metabolic and immune system development in early life.

Provide proof-of-concepts of the disease risk and reduction potential of dietary interventions with new food products and (or) ingredients that target the gut microbiome, in humans.

What is the gut microbiome's role in human health?

'Gut microbiota' is the name given to the microbe population living in our intestines.

A large body of evidence supports the notion that the gut microbiota and its genome (microbiome) play a role in human development and physiology. Microbiome-related functions depend on lifestyle (for example diet, eating habits, method of how a baby is delivered at birth, etc.) and the living organism's features, which jointly influence the communication and function of the

gut, brain and peripheral tissues, such as in the liver, pancreas and fat. All of this helps to determine our health status and risk of developing diet- and brain-related disorders. Therefore, developing microbiome-based dietary recommendations and interventions could provide cost-effective methods to reduce the socioeconomic burden of diet- and brain-related diseases in Europe, particularly, obesity and chronic-metabolic and behavioural disorders.

To read more, please go to <http://www.mynewgut.eu/#sthash.XQQqRn22.dpuf>.

### **Connect4Action (2011-2014) completed – final conference and workshops**



The overall objective of the CONNECT4ACTION project was to improve communication between consumers, consumer scientists, food technology developers, and other key players, in order to improve the success of food technology development and commercialization in Europe.

The joint final conference of Connect4Action and partner-project RECAPT took place on 29 October 2014 in Brussels. More than 80 people were present at the event. Food technologists, consumer scientists, retailers, caterers, as well as food and nutrition experts were provided with top level findings from both projects and participated in the lively discussions that followed.

ICC was task leader for 5.2 - Development of training activities.

To read more, please go to <http://connect4action.eu/news/87-material-from-the-connect4action-and-recapt-joint-final-conference-now-available-online>.

### **Mycospec (2013-2015) - Fingerprinting technology to detect mycotoxins in foods and liquid foodstuffs**



The EU-research project MYCOSPEC was launched in November 2013 with the participation of SMEs of the cereal industry and research centers. MYCOSPEC project, coordinated by IRIS, Castelldefels, Spain, aims to develop an innovative system to detect mycotoxins, toxins produced by fungi that infest food crops and processed foods. Food contaminated with mycotoxins can cause both acute and long-term illness. The high potential danger of mycotoxins to humans and livestock forces to have strict regulatory controls and makes foodstuff buyers to increasingly demand more rigorous and timely food safety testing.

ICC Services GmbH is partner in the MYSCOSPEC consortium and will be responsible for dissemination of project results mainly to the benefit of SMEs.

To read more, please go to <https://www.icc.or.at/projects/mycospec>.

### **PlantLibra (2010-2014) completed – Final Conference**



An EU-funded research project is shining a spotlight on the benefits, risks and quality of botanicals. PlantLIBRA stands for Plant Food Supplements: Levels of Intake, Benefit and Risk Assessment. Plant food supplements, or botanicals, have high acceptance by European consumers. Potentially, they can deliver significant health benefits, safely, and at relatively low costs.

New regulations and EFSA guidance are also now in. However, concerns about safety, quality and efficacy of these products remain, and bottlenecks in risk and benefit assessments need to be solved.

This EU funded project aimed to foster the safe use of food supplements containing plants or botanical preparations, by increasing science-based decision-making by regulators and food chain operators. To make informed decisions, competent authorities and food businesses need more quality-assured and accessible information and better tools (e.g. meta data bases).

PlantLIBRA aimed to develop, validate and disseminate data and methodologies for risk and benefit assessment and implement sustainable international cooperation

Some 30 international research groups worked in a multi-disciplinary consortium to investigate whether botanicals available as drops, capsules, lozenges, tablets and pills, for example, truly deliver on what they promise. The PlantLIBRA research project started in 2010 and ended in May this year.

110 experts from over 30 countries participated in the wrap-up event in Vienna, 12-14 May 2014 ([plantlibra2014.icc.or.at](http://plantlibra2014.icc.or.at)) managed by ICC, which is also a consortium partner in this EU funded project ([www.icc.or.at/projects/plantlibra](http://www.icc.or.at/projects/plantlibra)).

The 25 nations involved in the "PlantLIBRA" research project all pursued the same goal: to record the benefits and risks of botanicals and test the quality of the products available on the market.

To read more, please go to [https://www.icc.or.at/news/plantlibra2014\\_press\\_release](https://www.icc.or.at/news/plantlibra2014_press_release).

### **iFAAM (2013-2017) - Integrated Approaches to Food Allergen and Allergy Risk Management**



The world's biggest ever study of allergies - spearheaded by the University of Manchester – started March 19th 2013. The € 9 million projects builds on an earlier € 14.3 million research study and involve the world's leading experts in the UK, Europe, Australia and US. Together they mark the biggest study of food allergy in the world.

Up to 20 million European citizens suffer from food allergy. However management of both food allergy, by patients and health practitioners, and allergens, by industry, is thwarted by lack of evidence to either prevent food allergy developing or protect adequately those who are already allergic. European Commission-sponsored research, known as the Integrated Approaches to Food Allergen and Allergy Risk Management (iFAAM), will produce a standardised management process for companies involved in food manufacturing. It will also develop tools designed to enforce these regulations and produce evidence-based knowledge to inform new health advice on nutrition for pregnant women, babies and allergy sufferers.

ICC contributes to the project as a 3<sup>rd</sup> Party, supporting the MoniQA Association. The MoniQA Association leads a WP (WP 9) on translating iFAAM developed tools and food allergen management approaches to practise.

To read more, please go to <https://www.icc.or.at/projects/ifaam>.

### **ISEKI (2011-2014) Completed: Final Project Conference**



The 3<sup>rd</sup> ISEKI Food conference, promoted by the ISEKI Food network via the Erasmus Thematic Network project ISEKI Food 4 with the support of the ISEKI Food Association (IFA) and organized in collaboration of the National Technical University of Athens, was held in Athens, from the 21<sup>st</sup> to 23<sup>rd</sup> of May. Almost 300 participants attended, from 39 countries, with 51 speakers and 240 poster presentations. The conference had 10 endorsing institutions and 18 sponsors that enabled the conference to award 12 posters.

Two ISEKI Food pre-conference workshops on “State of Research in Europe in the Field of Food Science and Technology” and “Industry meets Academia and PhD programmes” warmed up a large share of the participants. An overview of research topics

ranging from food safety to nanotechnology, and an overview of publishing ethics and of business development on technology transfer from research, were highlighted by participants as of great interest. Additional workshops organized by the Greek Lipid Forum and the Connect4Action project were also available to the conference participants.

With the conference title "Food science and technology excellence for a sustainable bio economy", the opening session commenced with Veerle Lammens speaking about bio economy, referring to the need to use natural and renewable resources to ensure the sustainability of the planet, and by Petros Taoukis identifying in numerous possibilities of research in food science and technology, with a group of suggestions, also related to the bio economy, later reinforced by Dietrich Knorr.

The first session, on education, started with Silvia Travella highlighting the importance of the plant sector in the bio economy and its central role, and the need to attract students to this sector and improve training. It was followed by a series of presentations on good practices on curriculum design, new degree programme structures and skills and competences for the future. Special attention was given to the online and interactive systems, where the blended learning modality appeared as a main way forward for teaching and learning. The session was closed with a focus on teacher training and teacher career development.

The second session, on research, had 27 oral presentations, in three parallel sessions. Developments in bioactive compounds from new sources and bioavailability, developments on new processing technologies and the production of biomass and fuel from waste, gave participants an actual overview of research and useful hints and use for future research.

The third session, dedicated to the food industry, was an excellent event for the interaction between researchers and industry. Both challenges and solutions to be adopted by the food industry were addressed. The global trends of rising prosperity, increasing urbanization and the ageing population, with the stress put on the environment, were pointed out as major challenges to food industry today. Industry representatives claimed their main role in the food chain and their successful efforts to decrease waste and energy consumption, directing the attention to the primary production sector and to the consumer where the biggest share of the losses and production occur.

Finally, IFA acknowledged through its ISEKI Academy awards seven prominent scientists and teachers, well known in our network, which have significantly contributed to the ISEKI networks and its association.

IFA has the pleasure to announce the 4th ISEKI\_Food Conference, to be held in Vienna, on 6-8 July 2016 where the connections between education, research and industry in the food area will continue to be promoted.

ICC has been partner to the ISEKI Food projects since 2008 and ISEKI Food4 was completed by the 30<sup>th</sup> September 2014.

## **HEALTHGRAIN Forum News (est. 2010)**



The **HEALTHGRAIN Forum** is an association founded in May 2010 as the follow-up organisation of the EU 6th Framework Programme Integrated Project HEALTHGRAIN - "*Exploiting Bioactivity of European Cereal Grains for Improved Nutrition and Health Benefits*".

To stay up-to-date with various activities and offerings through the HEALTHGRAIN Forum, please visit the official website of the HEALTHGRAIN Forum at [www.healthgrain.org](http://www.healthgrain.org).

In August 2014 the Forum had 55 members from 19 countries, whereof 33 from academia and 22 from companies. Its mission is to promote science based concepts fully unlocking the health promoting potential in the entire grain food production chain to obtain healthy, convenient and appealing foods.

Healthgrain Forum's work is led by the vision that Grain based foods will assist consumers in health maintenance worldwide, will help to reduce health care costs and will provide added value for companies in the production chain.

The Healthgrain Forum's motto is HEALTHGRAIN - The best of the grain for consumer well-being.

### **HEALTHGRAIN whole grain definition - Now published!**

The HEALTHGRAIN definition of "whole grain" has been published in Food and Nutrition Research, the on-line peer reviewed Journal where more whole grain definition related papers have been published. The paper can now be downloaded free of charge at [www.foodandnutritionresearch.net](http://www.foodandnutritionresearch.net) and is being highlighted by a range of media actions. To find more details and links to further coverage go to [www.healthgrain.org/regulatory\\_issues/whole\\_grain](http://www.healthgrain.org/regulatory_issues/whole_grain). Authors of this article are Van der Kamp J.W., Poutanen K, Seal C, Richardson D: [www.foodandnutritionresearch.net](http://www.foodandnutritionresearch.net) and will be highlighted by a range of media actions.

### **Meetings with HEALTHGRAIN Forum involvement in 2014 were:**

- Whole Grains for Health, Helsinki, Finland, 5 November 2013
- HEALTHGRAIN FORUM Symposium "Cereal foods and health – new results and science-based nutrition guidelines" at ICN2013, Granada, 18 September 2013
- HEALTHGRAIN FORUM Symposium at the Royal Society of Medicine, London, 28 March 2013

Presentations and additional information may be downloaded from the HEALTHGRAIN website free of charge by HEALTHGRAIN Members. Some information might also be publicly available at [www.healthgrain.org](http://www.healthgrain.org). To become a member please visit <https://www.healthgrain.org/signup>.

#### **HEALTHGRAIN Forum Autumn Workshop, Copenhagen, Denmark, 10 – 11 November 2014**

The HEALTHGRAIN Forum's Autumn Workshop was held at the Frederiksberg Campus at the University of Copenhagen from 10-11 November 2014.

The featured topics were:

- Wholegrains and Health – new results
- How to improve international collaborations
- Wholegrain Food definition
- Cereal processing – technical aspects and relevance for health effects
- Wheat and gluten related issues

#### **Symposium Danish Nutrition Society Great Grains & Cereal Consumption, Copenhagen, Denmark, 12 November 2014**

The symposium of the Danish Nutrition Society on the topic of "Great Grains & Cereal Consumption" was held on the Frederiksberg Campus of the University of Copenhagen. The featured presentations covered the topics "Wholegrain intake and availability", "Wholegrain and gut health", "Wholegrain and metabolic health" and "Gluten tolerance in healthy and diseased individuals".

#### **Whole Grains for Health, Helsinki, Finland, 5 November 2013**

The presentations of the Symposium "Whole Grains for Health" are now available at

[http://www.leipatiedotus.fi/materiaalit/seminaarit/whole\\_grains\\_for\\_health\\_-\\_seminaari\\_5.11.2013/whole\\_grains\\_for\\_health\\_-\\_presentations?v\\_715=1599](http://www.leipatiedotus.fi/materiaalit/seminaarit/whole_grains_for_health_-_seminaari_5.11.2013/whole_grains_for_health_-_presentations?v_715=1599).

To view the programme, please go to [https://www.healthgrain.org/webfm\\_send/659](https://www.healthgrain.org/webfm_send/659).

#### **HEALTHGRAIN FORUM Symposium "Cereal foods and health – new results and science-based nutrition guidelines" at ICN2013, Granada, 18 September 2013**

The report of the Symposium - Gibson S, Ashwell M, van der Kamp JW, "Cereal Foods and Health – new results and science-based nutrition guidelines", *Compete Nutrition* Vol.13 No.6 Dec.2013/Jan 2014 p.26-28 – can be downloaded from <http://www.nutrition2me.com/resource-centre/free-to-view-articles>.

The presentations of the HEALTHGRAIN Forum Symposium can be downloaded at [https://www.healthgrain.org/events/hgf\\_symposium\\_granada\\_2013](https://www.healthgrain.org/events/hgf_symposium_granada_2013).

#### **HEALTHGRAIN FORUM Symposium at the Royal Society of Medicine, London, 28 March 2013**

Presentations from the highly appreciated HEALTHGRAIN Forum Symposium at the Royal Society of Medicine, London, 28 March 2013 are available for public download at [https://www.healthgrain.org/events/hgf\\_symposium\\_london\\_2013](https://www.healthgrain.org/events/hgf_symposium_london_2013).

#### **MoniQA Association News (est. 2011)**



MoniQA - the International Association for Monitoring and Quality Assurance in the Total Food Supply Chain, is an international and interdisciplinary network of professionals from institutions working in food research, regulatory bodies and trade, providing solutions to promote a safer and secure food supply worldwide.

MoniQA facilitates international research collaborations to enable services and products for food safety & quality assurance, progress and validation of analytical methods, training and continuous professional development, consultancy and socio-economic impact assessment.

MoniQA Association was launched in 2011 as a result of a successful EU-funded Network of Excellence on Monitoring and Quality Assurance in the Total Food Supply Chain (MoniQA, 2007-2012).

## 5<sup>th</sup> MoniQA International Conference and Exhibition, Porto, Portugal, 16-18 September 2015



The 5<sup>th</sup> MoniQA International Conference “Food and Health – Risks and Benefits” on “Innovative technologies for food quality and safety management” will be held in Porto from 16-18 September 2015.

Continuing the successful series of MoniQA International Conferences, targeting participants from regulatory, industry, research and technology, method providers, media and consumer associations, the 5<sup>th</sup> MoniQA International Conference will be taking place in Porto, Portugal, 16-18 September 2015.

This time technological and analytical challenges in assuring food safety and quality will meet risk assessment, health concerns, consumer preferences, and clinical implications. Unique insights in the global scope of these matters by renown speakers, invited papers and most recent advances in science and technology generated by the next generation leading scientists will make up an exciting programme.

Porto will offer a great setting for this event, which will be conveniently taking place in the city centre, close to restaurants and bars, walking and shopping areas, as well as cultural happenings. With its 1.4 million inhabitants, Porto is Portugal’s second largest city after Lisbon. Located along the Douro river estuary in Northern Portugal, Porto is one of the oldest European centres, and its historical core was proclaimed a World Heritage Site by UNESCO in 1996. One of Portugal's internationally famous exports, port wine, is named for Porto, since the metropolitan area, and in particular the adegas of Vila Nova de Gaia, were responsible for the production and export of the fortified wine. In September we may expect moderate weather with average temperatures around 21° C (70° F).

We are looking forward to welcoming you in Porto at the 5<sup>th</sup> MoniQA International Conference. We would like to encourage you to make use of one or more of the various opportunities to contribute to the conference as speaker, poster presenter, exhibitor, sponsor, volunteer or just to enjoy the technical programme, satellite training workshops, networking opportunities, or social events at the meeting in Porto.

**Deadline for the submission of abstracts for oral presentations: 30 April 2015**

**Deadline for the submission of abstracts for poster presentations: 15 June 2015**

For details please visit <https://porto2015.moniqa.org/>.

### **In 2014 MoniQA organized the following meetings and activities:**

#### **Training Course “Detection Techniques for Mycotoxins in the Food/Feed Chain”, 6-10 October 2014, Bari, Italy**

The MoniQA member ISPA (Institute of Sciences of Food Production, National Research Council of Italy) organised an Training Course on “Detection Techniques for Mycotoxins in the Food/Feed Chain” from 6 to 10 October 2014 at ISPA in Bari, Italy, under the aegis of the International Society for Mycotoxicology (ISM).

#### **MoniQA Food Allergen Reference Materials Working Group Meeting, 7 September 2014, Boca Raton (Florida), United States**

The Allergen Reference Materials Working Group was kicked-off in February 2013 in Washington, USA. The aim of this ICC and MoniQA supported working group is to:

- Discuss and agree on requirements of allergen reference materials
- The publication of a Guidance Document on the production and the special requirements of allergen reference materials in a peer-reviewed journal (similar to *Abbott et al. 2010*, maybe several publications)
- Seek general acceptance of the Guideline by the international community (Task force, WG, then also IAM and Codex)
- Reference for any allergen RM producers
- Create a Basis for a "certification label" to increase trust of users of the allergen RM

The next MoniQA Food Allergen Reference Materials Meeting was held on Sunday 7 September 2014, 14:00-16:30 prior to the AOAC 128th Annual Meeting and Exposition, in Boca Raton (Florida). To see details, registration info and draft agenda, please go to [https://www.moniqa.org/events/rm\\_allergens\\_florida\\_2014](https://www.moniqa.org/events/rm_allergens_florida_2014).

#### **MoniQA at Rapid Methods Europe 2014 Conference, 31 March–2 April 2014, Noordwijkerhout, The Netherlands**

Rapid Methods Europe - RME2014 ([www.bastiaanse-communication.com/rme2014](http://www.bastiaanse-communication.com/rme2014)) has taken place in Noordwijkerhout, the Netherlands, 31 March - 2 April 2014. RME2014 is the 9th in a series of conferences dedicated to innovations and breakthroughs in microbiological and chemical analysis of food, feed and water.

This series aims to further strengthen the academia-industry relations and to further disseminate advanced research towards practical applications in food, feed and water analysis. MoniQA organised a technical session at the conference on 2 April 2014 and also held its annual General Assembly at the end of the conference 13:00-15:00 on 2 April 2014.

#### **MoniQA Workshop “Reference Materials and Method Validation in Food Safety Assurance”, BOKU, 17-21 March 2014, Vienna, Austria**

Roland Poms, Secretary General of ICC and MoniQA Association lectured on "**Reference Materials and Method Validation in Food Safety Assurance**" at BOKU - University of Life Sciences and Natural Resources, Vienna, Austria. Apart from enrolled MSc and PhD students, ICC and MoniQA members had access to a maximum of 10 places. The aim of the workshop on "Reference materials and method validation in food safety assurance" was to describe the issues and challenges involved in the international comparability and validity of analytical results in the assurance of food safety and quality. On the basis of practical examples the focus was on current hot topics, such as mycotoxins, food allergens, pathogenic micro-organisms, GMOs, etc., the analytical possibilities (including rapid methods), and the corresponding EU regulations. Invited speakers from international standardisation organisations enriched the workshop programme and gave a global perspective and the value of international standards.

#### **Joint MoniQA/IAM Workshop for Codex Alimentarius (CCMAS) "Sampling Uncertainty", 2 March 2014, Budapest, Hungary**



Over 70 participants attended the annual Joint MoniQA/IAM Workshop for Codex Alimentarius which was held 2 March 2014 in Budapest, Hungary. Chaired by Richard Cantrill, AOCS and Roland Poms, ICC, this year's event focused on "Sampling issues in the light of new approaches and existing Codex Standards".

The featured presentations from Roger Wood, Chairman of the Inter-Agency Meeting; Árpád Ambrus, Hungarian Food Safety Office; Steve Ellison, LGC; Astrid Nordbotten, Norwegian Food Safety Authority and Roger Kissling, Fonterra Ltd. were made available to MoniQA members and participants.

#### **MoniQA Food Scientist Training “Alternative methods for microbiological analysis of foods and feeds”, 4-7 February 2014, Plovdiv, Bulgaria**

The training workshop was organised by the University of Food Technologies and the MoniQA Association. Participants learnt about the common food pathogens and the available rapid methods for microbiological analysis of foods. The FST (food scientist training) provided relevant theoretical knowledge and hands-on experience on PCR methods (classical PCR and real-time PCR) for the detection and quantification of pathogens in food samples. This year the training expanded its focus to mycotoxins in foods – producing microorganisms and factors contributing to mycotoxin contaminations, methods for de-toxification and the regulatory frame.

Taking place at the University of Food Technologies, Plovdiv the workshop will be held in Bulgarian language and consisted of 2 parts, one theoretical (including e.g. introduction to molecular models and PCR) and one practical (including e.g. DNA Extraction from samples or pathogen detection by PCR).

#### **MoniQA invited to participate in a multi-mycotoxin proficiency test**

On behalf of the MoniQA member CNR-ISPA (National Research Council of Italy, Institute of Sciences of Food Production), MoniQA invited interested laboratories to participate in a multi-mycotoxin proficiency test (PT). The main objective of the PT was to provide interested laboratories with an opportunity to test their multi-mycotoxin methods and to compare their results with those of other laboratories. The use of LC-MS (MS) methods, although not strictly required, was highly recommended. Results may be expected in early 2015.

#### **Coda-Cerva 2014, multi-mycotoxin proficiency test (PT), 14 September 2014, Belgium**

The MoniQA member CODA-CERVA (Veterinary and Agrochemical Research Centre, Belgium) organised the 2014 multi-mycotoxin proficiency test (PT) which's main objective was to provide interested laboratories with an opportunity to test their multi-mycotoxin methods and to compare their results with those of other laboratories. The use of LC-MS/MS methods, although not strictly required, was highly recommended.

Substantial progress was made towards an agreed convent and incurred production procedure for the first materials which were a blank gluten free rice cookie, an incurred milk testing material and a well characterised flowers for gluten free testing

Detailed information can be found here:

[https://www.moniqua.org/sites/moniqua.org/files/file\\_upload/page/758/PT\\_Invitation\\_Letter\\_2014-09.pdf](https://www.moniqua.org/sites/moniqua.org/files/file_upload/page/758/PT_Invitation_Letter_2014-09.pdf)

### **Two MoniQA workshops in Bangkok attracted some 100 participants between 11-18 December 2013, Bangkok, Thailand**

Roland Ernest Poms, General Secretary of ICC and MoniQA, received a teaching grant from the Austrian and Thai governments and following an invitation of Thammasat University he gave lectures to Master and PhD students in various areas of food safety between 9 and 19 December 2013. During the educational programme entitled "**Meeting Global Food Safety Challenges**" in total more than 100 students attended the lectures. Additionally, two workshops were co-organised by MoniQA, ICC, Thammasat University and the BioTech Center Thailand. The two days workshop including theoretical and practical training 1) "**Effective Mycotoxin Management**" at the [Biotech Center Thailand on 11-12 December 2013](#), and 2) "**Allergen-free Food: Market Opportunity and Process Control Plans for Food Manufacturer**" at Cha-da Hotel, Bangkok organised by the Department of Food Science and Technology, [Thammasat University, 17-18 December 2013](#), attracted a total of 100 participants from academia and industry. Univ. Prof. hc. Dr. Roland Ernest Poms also discussed possible future collaborations between BOKU Vienna and Thammasat University Bangkok and issues in relation to strengthening the existing ties between the two universities and the bilateral research and exchange activities between Thailand and Austria.

## **Reports on ICC Organised and Supported Events in 2014**

### **2014 Rice International Conference, 24-27 November 2014, NPUST, Pingtung, Taiwan**



Rice has been the major staple food in Asia for centuries, not only as table rice but also in the form of various food products made from rice flour. In recent years, Western diets have become very popular in Asia, especially among the young generation. The consumption of rice is declining in Asia. On the contrary, in other parts of the world, e.g. Europe, rice consumption is increasing due to its role in health promoting foods and in gluten-free food products and beverages. Rice is also one of the major energy crops in the world and indeed possesses a large variety of valuable nutrients. This meeting shall draw new attention to rice and novel technological approaches to better exploit the riches of this grain and to better respond to market needs and consumer preferences. This meeting, organized by CGPRDI - China Grain Products Research and Development Institute and NPUST – National Pingtung University of Science and Technology was co-organised by ICC – International Association for Cereal Science and Technology and had the main theme “From Sample to Innovation”. Focusing on novel technologies, new applications, safety, authenticity, marketing and consumer preference for rice related products, it was not only addressing food scientists, dieticians, nutritionists, government officials, food manufactures, producers of ingredients and specialty foods, food companies and retailers, but also the interested consumer, to discuss the current and future opportunities and challenges in the use of rice for food and health.

Session Topics were:

- Food Security and rice production
- Rice breeding and agricultural practices to meet processing and product requirements
- Processing of rice - from milling to food manufacturing
- Innovation and development of products based on rice flour
- Nutrition and health aspects of rice and rice products
- Utilization of all fractions of rice kernel
- Rice authenticity and safety
- Rice and public health - addressing the consumer and using market opportunities

### **ICC Luncheon at AACC International Annual Meeting 2014, 8 October 2014, Providence, USA**

Some 60 friends of ICC were invited to the ICC Luncheon 2014 on **8 October 2014** during the AACC Int'l Annual Meeting in Providence, Rhode Island, USA. Recent activities and achievements, as well as upcoming projects and 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. Details and the agenda are available at [www.icc.or.at/events/icc\\_luncheon\\_2014](http://www.icc.or.at/events/icc_luncheon_2014).

## **ICC General Assembly Meeting 2014, 5 October 2014, Rhode Island, USA,**

According to the ICC Statutes, ICC held its General Assembly every two years. The last edition was held in Rhode Island, USA, on 5 October 2014, on the occasion of the AACC International Annual Meeting.

Everyone was invited to join this open meeting. The meeting will be followed by an online rating process on various Association matters.

## **China: Dr. Joel Abecassis, President of ICC, attended the 8th International Symposium of Food Science, 26-27 July 2014, Chengdu, Sichuan**

In order to further investigate the health benefit of functional food and bioactive compounds and ensure food security, the 8<sup>th</sup> International Symposium of Food Science, the 16<sup>th</sup> International Conference of Functional Food Centre, and 4<sup>th</sup> International Symposium of Academic Society for Functional Foods and Bioactive Compounds were successfully held during 26-27 July 2014 in Chengdu, Sichuan, China. Nearly 600 conference representatives from more than ten countries including China, USA, France, Canada, Germany, and Korea attended. Dr. Joel Abecassis, the President of ICC, also attended the conference on invitation.

This symposium was held jointly by International Association for Cereal Science and Technology (ICC), Beijing Academy of Food Sciences, China Food Publishing Co., Food Science Journal, Food Science and Human Wellness, Functional Food Centre /FFC, USA) and Academic Society for Functional Foods and Bioactive Compounds (ASFFBC) with theoretical research and practical application of functional food and bioactive compounds and food quality and safety control technology as the main topics. There were twelve forums with almost 100 seminars. It was rich in contents, advance in topics, and novel in conference styles. This symposium did not only allow direct contact between professionals and audience, but also offered the opportunity for them to discuss topics of concern and share experience with each other.

## **ICC International Symposium on Bioactive Compounds in Cereal Grains and Foods, BOKU, 24 -25 April 2014, Vienna, Austria**



Some 110 participants from over 30 countries from 5 continents discussed the current knowledge and the research needs at the latest ICC International Symposium "Bioactive Compounds in Cereal Grains and Foods".

It was generally agreed that the consumer needs to be better informed and that any claims of foods concerning health promotion or fighting life style diseases need to be substantiated by science. In various technical sessions the scientist had often referred to the difficulty to precisely pinpoint to one compound for a certain health beneficial impact, because synergistic effects and dose dependent efficacies of various bioactive components are usually found in the same food. In more than 20 oral presentations given by renown speakers from around the globe, such as Trust Beta from the University of Manitoba (Canada), or Joseph Awika from Texas A&M University (USA), Fred Brouns from Maastricht University (the Netherlands to name a few - and over 40 posters, this symposium gave new and multi-actor insight in the identity of bioactive compounds in cereals, their functions and health promoting effects, as well as their fate in food processing.

To read more about the outcomes of the International Symposium on Bioactive Compounds in Cereal Grains and Foods please visit [https://www.icc.or.at/news/bioactives2014\\_report](https://www.icc.or.at/news/bioactives2014_report).

## Important Dates and Upcoming Meetings

### Call for Abstracts: 3<sup>rd</sup> Latin American Cereal Conference 2015 (LACC3)



For the first time, Brazil is going to host the ICC Latin American Cereal Conference (LACC). This third ICC Latin American Conference (LACC3) from **29 March - 1 April 2015** in Curitiba, the capital of the state of Paraná, is being organised by *Granotec/Granolab Brazil* and co-hosted by the *International Association for Cereal Science and Technology (ICC)*.

LACC3 is also **ICC's 60th Anniversary Conference** and will specifically promote scientific and technological knowledge related to the breeding and production of cereals, cereal safety and quality and the development of nutritious and health-promoting cereal-based foods.

It will also feature a major technical exhibition and until now more than 50 leading international and regional cereal scientists have accepted invitations to speak at LACC3 and celebrate ICC's 60th anniversary.

Hurry and join us in Curitiba in March 2015!

**Deadline for submission of abstracts: 15 February 2015**

For further details of the scientific and technical programme, submission of offered oral papers and poster papers, and registration, please see the conference website at <http://www.lacc3brazil.com/>.

### Call for Abstracts: Joint ICC/AISTEC Conference at the World Expo Milan 2015



The Italian Association for Cereal Science and Technology (AISTEC) and the International Association for Cereal Science and Technology (ICC) will co-organise an international conference on Grains for feeding the world on the occasion of the EXPO 2015 in Milan, Italy.

The Scientific Committees, made up by well-known scientists and experts worldwide, will shape up a rich and interesting programme touching on innovative aspects concerning all cereals, pseudocereals and other grains. A poster session will complement oral presentations together with a Table Top Exhibition.

**Deadline for the submission of abstracts for oral and poster presentations: before 30 January 2015.**

Find guidelines in the Conference website at [expo2015.icc.or.at/abstract\\_submission](http://expo2015.icc.or.at/abstract_submission).

To read more, please go to [https://www.icc.or.at/news/expo2015\\_first\\_call](https://www.icc.or.at/news/expo2015_first_call).

## Call for Abstracts: 6<sup>th</sup> International Dietary Fibre Conference 2015



The 6<sup>th</sup> International Dietary Fibre Conference 2015 (DF15) will take place in **Paris, France, 1-3 June 2015** and will continue the highly successful series of the earlier DF conferences as seen during the past 5 editions and will cover all sources of dietary fibre, focussing on fibre functionality and health, benefits of dietary fibre through nutrition science, product development and consumer education. The DF15 will offer a **wide forum for all disciplines and industrial sectors** involved in the research, exploitation and utilization of dietary fibre.

In detail the following topics will be covered: consumer acceptance, consumer health, dietary fibre and new ingredients, classification, analysis and regulatory issues and new criteria to classify dietary fibre, including reviews by authoritative speakers on health effects of fibre and new insights in their role as prebiotics and in mental performance.

### 1. Session - Consumer acceptance

- Innovation and value-chains for grains and fibre (global market-forces etc.)
- Consumers' acceptance and willingness-to-pay

### 2. Session - Consumer health

- Fibre and chronic disease and immune regulation
- Fibre and intestinal functions
- Colonic microbiota and microbial metabolism
- Caloric value of fibres, glycaemic index, satiety, weight management and obesity
- Application and benefit of fibre to neurocognitive and brain health
- Fibre co-passengers and derived molecules

### 3. Session - Dietary fibre in food and new ingredients

- New trends in dietary fibre innovation
- Physical structure/properties and composition of dietary fibre preparations
- Resistant starch
- Liquid, solid and semisolid food applications
- The role of fibre in reducing fat and sugar levels in products
- Alternative sources of dietary fibre and novel dietary fibres and fermentable substrates
- Standard and innovative food processing effects on the functionality of dietary fibres and the effects of these modified fibres on health
- Advances in generating fractions and dietary preparations with specific tissues and/or dietary fibre constituents

### 4. Session - Classification, analysis and regulatory issues

- Fibre identification, classification and analysis: analytical method overview
- Fibre regulatory aspects, government policies, directives and regulations around the world
- Fibre and labelling of nutrients
- In vitro and in vivo issues
- Fibre and health claims and the future for new claims of dietary fibre
- Fibre and food composition databases

### 5. Session - New criteria to classify dietary fibre

- Dietary fibre mix adapted to each physiological situation, from the new-born to the elderly, from the healthy subject to the patient
- Different fibre properties for different products
- Books of knowledge, decision tool

A rich table top exhibition of products and scientific tools will contribute to giving the participants a comprehensive overview of the state of the art in the field of dietary fibre.

DF15 is the occasion where scientists, regulators and industry representatives from all over the world can meet in a unique location where participants can develop modern ideas while drawing inspiration from the beauty of Paris

**Deadline for the submission of abstracts for oral presentations: 31 January 2015**

**Deadline for the submission of abstracts for poster presentations: 28 February 2015**

## ICC Conference and Workshop Planner 2014-2016

### 2014 Reports

- ICC International Rice Conference (RICE 2014), 24-27 November 2014, Pingtung, Taiwan
- Symposium Danish Nutrition Society Great Grains & Cereal Consumption, 12 November 2014, Copenhagen, Denmark,
- Healthgrain Forum Autumn Workshop, 10-11 November 2014, Copenhagen, Denmark
- ICC Luncheon at AAC International Annual Meeting 2014, 8 October 2014, Providence, USA
- ICC General Assembly Meeting 2014, 5 October 2014, Providence, USA,
- MoniQA Food Allergen Reference Materials Working Group Meeting, 7 September 2014, Boca Raton, USA
- 8<sup>th</sup> International Symposium of Food Science, 26-27 July 2014, Chengdu, China
- ICC Whole Grain Symposium, 1-2 July 2014, Wuhan, China
- International PlantLibra Conference “Integrating botanical science for safer products”, 12-14 May 2014, Vienna, Austria
- 8<sup>th</sup> Workshop on Food Allergen Methodologies, 5-8 May 2014, Vancouver, Canada
- MoniQA Food Allergen Reference Materials Meeting, 4 May 2014, Vancouver, Canada
- ICC International Symposium on Bioactive Compounds in Cereal Grains and Foods, 24-25 April 2014, Vienna, Austria
- ICC Executive Committee Meeting 2014, 24 April 2014, Vienna, Austria
- Healthgrain Forum Spring Meeting, 23-24 April 2014, Vienna, Austria (for Healthgrain Forum Members only)
- MoniQA Association General Assembly, 2 April 2014, Noordwijkerhout, The Netherlands (by invitation only)
- Workshop "Reference Materials and Method Validation in Food Safety Assurance", 17-21 March 2014, Vienna, Austria,
- Joint MoniQA/IAM Workshop for Codex Alimentarius (CCMAS) "Sampling Uncertainty", 2 March 2014, Budapest, Hungary
- MoniQA Food Allergen Reference Materials Meeting, 27 February 2014, Vienna, Austria
- The Economist's "Feeding the World 2014" - Sustainable Solutions for a Global Crisis, 13 February 2014, London, UK
- ICC Governing Committee Meeting (by invitation only), 10-11 February 2014, Vienna, Austria
- MoniQA FST "Alternative methods for microbiological analysis of foods and feeds", 4-7 February 2014 Plovdiv, Bulgaria

### 2015 Important Dates

- 3<sup>rd</sup> ICC Latin American Cereal Conference (LACC) and ICC Jubilee Conference – 60 years of ICC 29 March – 1 April 2015 Curitiba, Brasil - Deadline for abstract submission: **15 February 2015**
- Spring Workshop Healthgrain Forum, 20-21 April 2015, Potsdam, Germany
- 20<sup>th</sup> International IGV Meeting “Healthy Grain for Healthy Diet”, 22-23 April 2015, Nuthetal, Germany - Deadline for oral presentation submission: **17 January 2015** / for poster presentation: **15 March 2015**
- 6<sup>th</sup> Dietary Fibre Conference 2015, 1-3 June 2015, Paris, France  
Deadline for oral presentation submission: **31 January 2015**/ for poster presentations: **28 February 2015**
- Joint ICC/AISTEC Conference at the World Expo Milan 2015 “Grains for feeding the world”, 1-3 July 2015 Milan, Italy - Deadline for abstract submission: **30 January 2015**
- 5<sup>th</sup> MoniQA International Conference, 16-18 September 2015, Porto, Portugal; Deadline for abstract submission: for oral presentation **30 April 2015** / for poster presentation **15 July 2015**

### 2016 Important Dates

- 15<sup>th</sup> ICC Cereal and Bread Congress, Istanbul, Turkey, 17-21 April 2016

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