



LACC

4th ICC Latin American Cereals Conference

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Hilton Mexico City Reforma, Av. Juarez #70. Colonia Centro
Mexico City, Ciudad de Mexico 06010 / Mexico

11-14 March 2018

Preliminary PROGRAMME

(Subject to modifications – status 2018-02-05)

Sunday, 11 March 2018

14:00 – 16:00 REGISTRATION

16:00 – 16:45 OPENING CEREMONY

16:45 – 18:00 WELCOME PLENARY SESSION

18:00 – 21:00 EXHIBITION & POSTER VIEWING

18:30 – 21:00 LACC4 WELCOME RECEPTION

Monday, 12 March 2018

08:30 – 10:30 Session 1 – FOOD SECURITY

Don Alberto 4

BEYOND THE GLUTEN DEBATE: WHEAT AS A STAPLE CROP IN THE DEVELOPING COUNTRIES AND ITS INCREASING IMPORTANCE

Hans-Joachim BRAUN
CIMMYT, MX

MAIZE-BASED FOOD AND NUTRITIONAL SECURITY IN THE DEVELOPING WORLD

Maruthi Prasanna BODDUPALLI
CIMMYT, KE

HARVESTPLUS ALLIANCE: RESEARCH, DEVELOPMENT AND DELIVERY OF MICRONUTRIENT DENSE CROPS

Wolfgang PFEIFFER -
HarvestPlus, US

COMPARISON OF TEMPERATURE SENSITIVE STAGES OF WHEAT, BARLEY, CANOLA, CHICKPEA AND FIELD PEA ACROSS AUSTRALIA

M. Fernanda DRECCER - tbc
CSIRO, AU

MASAGRO'S PARTICIPATIVE RESEARCH NETWORK ACROSS MEXICO: ADAPTING CONSERVATION AGRICULTURE TO LOCAL CONDITIONS

Simon FONTEYNE
CIMMYT, MX

MILLING QUALITY: THE ACHILLES HEEL OF CEREAL FORESIGHT STUDIES?

Gideon KRUSEMAN - tbc
CIMMYT, MX

10:30 – 11:00 COFFEE BREAK with exhibition and poster viewing



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11:00 – 13:00 PARALLEL Session 2.1 – BIOFORTIFICATION

Don Alberto 4	AGRONOMIC BIOFORTIFICATION OF CEREALS WITH MICRONUTRIENTS	İsmail ÇAKMAK Sabanci University, TR
	BIOFORTIFIED MAIZE: PROGRESS AND PERSPECTIVES	Natalia PALACIOS ROJASS CIMMYT, MX
	BIOFORTIFICATION IN BRAZIL: IRON AND ZINC CONCENTRATION IN GRAINS ON WHEAT CULTIVARS GROWN IN DIFFERENT ENVIRONMENTS	Pedro Luiz SCHEEREN – tbc Embrapa Trigo, BR
	ADAPTATION PATTERN OF EXOTIC PROVITAMIN A BIOFORTIFIED MAIZE HYBRIDS IN PAKISTAN	Abdurahman Beshir ISSA – tbc CIMMYT, NP
	QUALITY AND CONTROL ANALYSIS OF WHEAT FRACTIONS BY USING LASER INDUCED BREAKDOWN SPECTROSCOPY	Ismail Hakki BOYACI – tbc Gonca BILGE as presenting author in the system Nanosens Inc., TR

11:00 – 13:00 PARALLEL Session 2.2 – ENZYMES

Don Alberto 3	INTRODUCTION TO BAKING ENZYMES	Luis Alberto RAMÍREZ BARAJAS – tbc Novozymes, MX
	INVESTIGATION OF THE INFLUENCE OF BAKERY ENZYMES ON NON-YEASTED DOUGH PROPERTIES DURING MIXING	Filiz KOKSEL University of Manitoba, CA
	SPONGE & DOUGH BAKING WITH AUSTRALIAN WHEAT	Larisa CATO AEGIC, AU
	FERMENTED AND MALTED MILLET PRODUCTS IN AFRICA: EXPEDITION FROM TRADITIONAL/ETHNIC FOODS TO INDUSTRIAL VALUE ADDED PRODUCTS	Eugénie KAYITESI – tbc University of Johannesburg, SA
	OCCURENCE OF AMYLASE-TRYPSIN-INHIBITORS IN AUSTRIAN WHEATS AND THEIR TRYPSIN INHIBITION	Stefano D'AMICO University of Natural Resources and Life Sciences, AT

13:00 – 14:00 LUNCH BREAK with exhibition and poster viewing

14:00 – 16:00 PARALLEL Session 3.1 – CEREAL PROCESSING

Don Alberto 4	EVOLUTION OF NIXTAMALIZATION PROCESS: ADVANTAGES AND DISADVANTAGES	Juan De Dios FIGUEROA Cinvestav Unidad Querétaro, MX
	VISCOELASTIC BEHAVIOR OF MASA FROM CORN FLOURS OBTAINED BY NIXTAMALIZATION WITH DIFFERENT CALCIUM SOURCES	David SANTIAGO-RAMOS Universidad Autónoma de Querétaro, MX
	THE EFFECT OF MILLING DEGREE ON RICE QUALITY	Xiaoliang DUAN Academy of State Administration of Grain, CN
	ISOLATION AND IDENTIFICATION OF LACTIC ACID BACTERIA AND YEASTS IN TYPE I SOURDOUGHS WITH FOCUS ON TRADITIONAL AUSTRIAN SOURDOUGHS	Vera FRABERGER Institute for Cereal Processing, AT



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POTENTIAL OF ISOLATED ARABINOXYLANS TO IMPROVE THE FUNCTIONAL PROPERTIES OF GLUTEN-FREE BREAD

Denisse BENDER
University of Natural Resources and Life Sciences, AT

APPLICATION OF FICK'S SECOND LAW TO STUDY THE MECHANISM OF OIL UPTAKE AND WATER LOSS DURING DEEP-FAT FRYING OF TORTILLA CHIPS

Alfonso TOPETE BETANCOURT – tbc
Cinvestav, MX

14:00 – 16:00

PARALLEL Session 3.2 – BREEDING & AGRONOMY

Don Alberto 3

RELATIONSHIPS BETWEEN GRAIN YIELD AND PROTEIN QUANTITY AND QUALITY IN COMMERCIAL WHEAT

Maryke LABUSCHAGNE
University of the Free State, SA

THE INFLUENCE OF NITROGEN AND PHOSPHOROUS DEFICIENCY ON PROTEIN QUALITY AND QUANTITY IN TWO BREAD WHEAT CULTIVARS IN SOUTH AFRICA

Brigitta TÓTH
University of the Free State, SA

GENETIC IMPROVEMENT OF AGRONOMIC PERFORMANCE OF HEXAPLOID WHEAT (TRITICUM AESTIVUM) IN CHINA REFLECTED BY CHANGES IN GENOMIC DNA COMPOSITION

Chunlai ZHANG
Shanxi Agricultural University, CN

DEVELOPMENT AND CHARACTERISATION OF WHEAT WITH LOW-VISCOSITY GRAIN EXTRACTS USING NOVEL ALLELES OF IRX9 ORTHOLOGUE TAGT43_2.

Till K PELLNY
Rothamsted Research, UK

DEVELOPMENT OF WHEAT GENOTYPES WITH HIGH BISCUIT-MAKING QUALITY AND EVALUATION OF BISCUIT-MAKING QUALITY OF LANDRACES

Yaşar KARADUMAN
Transitional Zone Agricultural Research Institute, TR

DEVELOPMENT OF SUITABLE RICE VARIETIES FOR DROUGHT AND SUBMERGENCE PRONE AREAS OF NEPAL

Bedanand CHAUDHARY THARU – tbc
Nepal Agricultural Research Council, National Rice Research Program, NP

OPTIMIZATION OF MUCILAGE EXTRACTION OF CHAN SEEDS (HYPTIS SUAVEOLENS (L.) POIT) BY MECHANICAL AGITATION USING A BOX-BEHNKEN DESIGN

Melissa Esther MORALES TOVAR – tbc
Cinvestav-IPN, MX

16:00 – 16:30

COFFEE BREAK with exhibition and poster viewing

16:30 – 18:30

PARALLEL Session 4.1 – INNOVATIONS IN CEREAL INGREDIENTS AND PROCESSING FOR NOVEL AND HEALTHFUL FOODS (organised by KSU)

Don Alberto 4

FLOUR SAFETY, CHALLENGES AND INNOVATION

Gordon SMITH – tbc
KSU, USA

UTILIZATION OF SORGHUM AND MILLETS IN EXTRUDED PRODUCTS

Sajid ALAVI – tbc
KSU, USA

THERMAL TREATMENT OF FLOUR AND EFFECT ON FUNCTIONALITY

Hulya DOGAN – tbc
KSU, USA

RECENT INNOVATIONS IN EXTRUSION SYSTEMS FOR WHOLE GRAIN EXPANDED SNACKS

Jorge MORALES – tbc
Pepsico, USA

UNIQUE PROPERTIES AND APPLICATIONS OF WAXY WHEAT FLOUR AND STARCH

Yong-Cheng SHI – tbc
KSU, USA





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16:30 – 18:50

PARALLEL Session 4.2 – QUALITY ASSESSMENT

Don Alberto 3

A SCREENING PROTOCOL FOR WHEAT FLOUR WATER ABSORPTION, DOUGH MIXING REQUIREMENT AND VISCOELASTICITY	Bin Xiao FU Canadian Grain Commission, CA
QUALITY CHARACTERISTICS OF U.S. SOFT WHITE AND CLUB WHEAT	Craig MORRIS USDA-ARS Whestern Wheat Quality Lab, US
NEW SOLUTIONS TO AUTOMATE AND OPTIMIZE QUALITY CONTROL AND LAB ANALYTIC	Markus LÖNS – tbc Brabender GmbH & Co KG, DE
PREDICTION OF QUALITY CONTROL PARAMETERS OF WHEAT AND WHEAT FLOUR	Zeki DEMIRTASOGLU – tbc BASTAK, TR
CEREAL CHEMISTRY RESEARCH IN A SMALL COUNTRY: STRATEGIES TO MOVE ON	Daniel VÁZQUEZ – tbc INIA, UY
THE CHANGES OF PHYSICO-CHEMICAL AND MALTING QUALITY PROPERTIES OF SOME IMPROVED TURKEY BARLEY CULTIVARS AND THEIR MALTS	Safure GÜLER – tbc Yenimahalle Tarım Kampüsü, TR
UNDERSTANDING THE FUNCTIONAL PROPERTIES OF STARCH FROM THE “MALANGA” GROWN IN CUBA. COMPARISON OF STARCH FROM CORMS AND CORMELS	Jehannara CALLE Research Institute for the Food Industry, CU
VARIATION OF GLUTEN QUALITY- AND QUANTITY-INDUCED CHANGES VIA THE GLUTEN STRUCTURE IN RELATION TO VISCOELASTIC PROPERTIES	Pavalee CHOMPOORAT Oklahoma State University, US

18:30 – 19:00

EXHIBITION & POSTER VIEWING

Tuesday, 13 March 2018

08:30 – 10:30

PARALLEL Session 5.1 – NUTRITION & HEALTH 1

Don Alberto 4

MAKING HEALTHIER CEREAL FOODS BY APPLYING PHYSICAL TREATMENTS	Cristina M ROSELL Institute of Agrochemistry and Food Technology, ES
HIGH AMYLOSE WHEAT: A ROUTE TO HEALTHIER FOODS	Ahmed REGINA CSIRO, AU
BISCUITS AND CRACKERS ARE PART OF THE SOLUTION TO INCREASE WHOLEGRAIN INTAKE GLOBALLY	Alexandra MEYNIER – tbc Mondelez International, FF
RETROSPECTIVE STUDY OF STARCH DIGESTIBILITY IN CORN TORTILLA	Luis BELLO-PEREZ Instituto Politecnico Nacional, MX
PURPLE WHEAT PRODUCTS: POTENTIAL ANTI-OXIDATIVE STRESS AND ANTI-INFLAMMATORY FUNCTIONAL FOODS	Tamer GAMEL University of Guelph, CA
PROCESSING EFFECTS ON RESISTANT STARCH FORMATION AND SHELF LIFE OF TORTILLAS	Rosa María MARISCAL MORENO – tbc Cinvestav, MX



INTERNATIONAL ASSOCIATION FOR
CEREAL SCIENCE AND TECHNOLOGY



CIMMYT^{MR}
International Maize and Wheat Improvement Center



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08:30 – 10:30 PARALLEL Session 5.2 – DURUM WHEAT & PASTA

Don Alberto 3	INDUSTRIAL QUALITY ATTRIBUTES OF GLOBALLY DISTRIBUTED CIMMYT DURUM WHEAT GERMPLASM: HISTORICAL EVOLUTION, RECENT GENETIC IMPROVEMENT STRATEGY AND CURRENT STATUS	Karim AMMAR CIMMYT, MX
	GLUTOPEAK: A BREEDING TOOL FOR SCREENING DOUGH PROPERTIES OF DURUM WHEAT	Mike SISSONS NSW Dept Primary Industries, AU
	GENETIC DISSECTION OF YIELD AND RELATED TRAITS UNDER DROUGHT STRESS IN DURUM WHEAT (TRITICUM DURUM DESF.)	Fouzia SYEDA – tbc Nuclear Institute for Agriculture and Biology, PK
	DEBRANNING KINETICS OF PRECOOKED DURUM WHEAT	Valerie LULLIEN-PELLERIN – tbc INRA, FR
	EVALUATION OF IMPORTANT QUALITY PARAMETERS FOR PASTA INDUSTRY ON SOME DURUM WHEAT LANDRACES GENOTYPES IN TURKEY	Turgay SANAL Central Research Institute for Field Crops, TR

10:30 – 11:00 COFFEE BREAK with exhibition and poster viewing

11:00 – 13:00 PARALLEL Session 6.1 – WHOLE GRAINS (organised by HGF)

Don Alberto 4	GRAINS AND WHOLE GRAINS: JUST FOR THE HEALTH OF IT	Julie Miller JONES St. Catherine's University – emerita, US
	DEFINITIONS FOR WHOLE GRAIN AND WHOLE GRAIN FOODS – PERSPECTIVES FOR GLOBAL HARMONISATION	Jan Willem VAN DER KAMP Health Grain Forum, NL
	A GLOBAL MOVEMENT TO INCREASE WHOLE GRAIN INTAKE – PLANS AND ACTIONS	Michaela PICHLER ICC, AT
	MAKING WHOLE GRAINS THE NEW NORM: CHANGING CONSUMER ATTITUDES & PERCEPTIONS IN LATIN AMERICA AND AROUND THE WORLD	Caroline SLUYTER Oldways Whole Grains Council, US
	ATTITUDES TO WHOLE GRAIN FOODS, THEIR BENEFITS AND LIKING: INSIGHTS FROM CONSUMERS IN MEXICO, COLOMBIA AND A GLOBAL PERSPECTIVE	Daniel GUERRERO Cereal Partners Worldwide, MX

11:00 – 13:00 PARALLEL Session 6.2 – FOOD LEGUMES

Don Alberto 3	THE USE OF NITROGEN GAS AS A PHYSICAL BLOWING AGENT TO PRODUCE PUFFED SNACKS MADE FROM YELLOW PEA FLOUR	Filiz KOKSEL University of Manitoba, CA
	NIXTAMALIZATION AS AN ALTERNATIVE FOR BEANS (PHASEOLUS VULGARIS L.) PROCESSING	David SANTIAGO-RAMOS Universidad Autónoma de Querétaro, MX
	DISCOVERY OF UNIQUE LOW RESISTANT STARCH DRY BEAN (PHASEOLUS VULGARIS L.) GENOTYPES	Rie SADOHARA Michigan State University, US



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IMPACT OF GROUND AND DRIED LUPINE (*LUPINUS MUTABILIS* SWEET) ON THE RHEOLOGICAL PROPERTIES AND NUTRITIONAL PROFILE OF WHEAT FLOUR (*TRITICUM AESTIVUM*)

Elena VILLACRÉS – tbc
Instituto Nacional de Investigaciones Agropecuarias, EC

ANTI-NUTRITIONAL FACTORS (ANFS) AND THEIR ROLE IN MALNUTRITION AND STRATEGIES TO COMBAT THE ISSUE IN PULSES

Mian Shamas MURTAZA – tbc
Muhammad Nawaz Shareef
University of Agriculture, PK

13:00 – 14:00 LUNCH BREAK with exhibition and poster viewing

14:00 – 16:00 PARALLEL Session 7.1 – FOOD SAFETY

Don Alberto 4

MYCOTOXINS AND HEALTH

Senay SIMSEK
North Dakota State University, US

TOWARDS THE DEVELOPMENT OF A NEW GLUTEN REFERENCE MATERIAL

Sándor TÖMÖSKÖZI
Budapest University of Technology and Economics, HU

FATE OF DEOXYNIVALENOL AND DEOXYNIVALENOL-3-B-D-GLUCOPYRANOSIDE DURING WHEAT PROCESSING

Kristin WHITNEY
North Dakota State University, US

FATE OF DEOXYNIVALENOL DURING WET MILLING PROCESS

Ana MAGALLANES LOPEZ
North Dakota State University, US

BREEDING FOR FUSARIUM MYCOTOXIN RESISTANT WHEAT GERMPLASM AT CIMMYT, MEXICO

Xinyao HE
CIMMYT, MX

ANALYSIS OF DEOXYNIVALENOL AND DEOXYNIVALENOL-3-GLUCOSIDE IN HARD RED SPRING WHEAT INOCULATED WITH FUSARIUM GRAMINEARUM

Maribel OVANDO-MARTINEZ
Universidad de Sonora, MX

14:00 – 16:00 PARALLEL Session 7.2 – NUTRITION & HEALTH 2

Don Alberto 3

NOVEL PHENOTYPING TOOLS TO ASSESS GLYCAEMIC POTENTIAL OF RICE GERMPLASM

Nese SREENIVASULU
International Rice Research Institute, PH

WHEAT BRAN MODIFIED BY AUTOCLAVING HAS REMARKABLE PROPERTIES THAT SUGGEST SIGNIFICANTLY ENHANCED HEALTH BENEFITS

Harry SAPIRSTEIN
University of Manitoba, CA

DESIGNING ATTRACTIVE HEALTHY HIGH FIBRE PRODUCTS BY USING MATERIAL SCIENCE AND RHEOLOGY BASED GUIDELINES

Jan Willem VAN DER KAMP
Wageningen Food and Biobased Research, NL

ENHANCING SHELF LIFE AND FLAVOR OF WHOLE WHEAT FLOUR

Jos VAN BOXTEL – tbc
Arcadia Biosciences Inc., USA

INTERACTION OF THAUMATIN LIKE-PROTEINS WITH B-GLUCAN IN BARLEY

Jaswinder SINGH – tbc
McGill University, CA

THE EFFECT OF WHEAT VARIETY AND BULGUR PRODUCTION METHOD ON PHYTIC ACID AND TOTAL PHOSPHORUS CONTENTS

Asuman KAPLAN EVLICE – tbc
Central Research Institute for Field Crops, TR



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16:00 – 16:30 COFFEE BREAK with exhibition and poster viewing

16:30 – 18:00 **AWARD SESSION**

20:00 – 22:30 GALA DINNER (separate registration necessary)

Wednesday, 14 March 2018

07:15 – 15:00 **CIMMYT Headquarters visit (organised by CIMMYT)**

15:00 **END OF THE 4TH ICC Latin America Cereal Conference**