



# 21<sup>st</sup> ICC Conference 2025

Vienna, Austria | September 23 - 25


## PRELIMINARY PROGRAMME

(2025-06-18)

**Monday, 22 September 2025**

**08:00 - 09:00      REGISTRATION**


**09:00 – 18:00      PRE-CONFERENCE MEETINGS (only for active ICC Members!)**


Room		ICC MEETINGS (only for active ICC members)
	09:00 – 18:00	<b>Interactive ICC Strategy Workshop: Shaping the future of ICC: Review ICC's core-competences and bring in your interest as ICC member</b>
	09:00 – 10:00	<b>ICC Extraordinary General Assembly: 70 Years of ICC</b> (as part of the ICC Workshop, by invitation only) Chaired by: Bertrand Matthäus, ICC President, MRI, DE
	13:00 – 15:00	<b>ICC Technical Committee meeting</b> (as part of the ICC Workshop, by invitation only) <b>Further parallel workshops: : Continuation strategy workshop</b>

**19:00 – 21:00      *Dinner for participants of the ICC Strategy Workshop***

## Tuesday, 23 September 2025

**08:30 - 11:00 REGISTRATION**

<b>MUG 2-HS 02</b>		<b>ICC MEETING</b> (by invitation only)
	<b>09:00 – 10:30</b>	<b>ICC Executive Meeting</b> Chaired by: ICC President 2024, Max Rubner-Institut, DE

<b>MUG 1 – HS 01</b>		<b>HEALTHGRAIN FORUM</b> (by invitation only)
	<b>09:00 – 10:30</b>	<b>Healthgrain Forum: General Assembly and Strategy Workshop</b> Chaired by: Kristof Brijs, HGF Chair

<b>MUG 2-HS 02</b>	<b>11:00 – 12:45</b>	<b>WELCOME SESSION</b>
	<b>11:00 – 11:15</b>	<b>WELCOME WORDS FROM THE ORGANIZERS</b> Bertrand Matthäus – ICC President 2025, DE Regine Schönlechner – BOKU, AT Veronika Haslinger – ICC Secretary General, AT
	<b>11:15 – 11:30</b>	<b>WELCOME WORDS FROM THE RECTOR OF THE UNIVERSITY OF NATURAL RESOURCES AND LIFE SCIENCES, VIENNA</b> Eva Schulev—Steindl, Rector BOKU, AT
	<b>11:30 – 11:45</b>	<b>WELCOME WORDS FROM THE AUSTRIAN FEDERAL MINISTER FOR AGRICULTURE AND FORESTRY, CLIMATE AND ENVIRONMENTAL PROTECTION, REGIONS AND WATER MANAGEMENT (BMLUK)</b> Norbert Totschnig, Federal Minister BMLUK, AT (or a representative)
	<b>11:45 – 12:00</b>	<b>70 YEARS OF THE ICC - A JOURNEY THROUGH 70 YEARS OF CREDIBILITY AND KNOWLEDGE AND AN OUTLOOK FOR THE FUTURE</b> Bertrand Matthäus – ICC President 2025, DE
	<b>11:45 – 12:15</b>	<b>KEYNOTE 1: TRANSFORMING FOOD SYSTEMS: COMPLEXITY BEYOND INNOVATION</b> Marta Lopez Cifuentes, BOKU, AT
	<b>12:15 – 12:45</b>	<b>KEYNOTE 2 FOOD PRODUCTION SYSTEMS FOR FUTURE NUTRITION SECURITY (working title)</b> Urs Niggli, President FIBL, Institute of Agrarecology, CH and AT

**12:45 – 14:00**    *Lunch Break & Poster Viewing*

### Afternoon Parallel Sessions #1

MUG 2-HS 02	14:00 – 15:30	SESSION BIODIVERSITY, FOOD SECURITY, FOOD RESILIENCE I	
	14:00 – 14:30	KEYNOTE: STRUCTURE DESIGN OF SORGHUM FOODS FOR FOOD AND NUTRITION SECURITY IN AFRICA	Mohammad Naushad Emmambux, Univ. Pretoria, ZA
	14:30 – 14:50	HYDROTHERMAL MODIFICATION OF SORGHUM FLOURS: A STRATEGY FOR CLIMATE-SMART, HIGH-QUALITY GLUTEN-FREE BREAD IN EUROPE	Jana Kant, University of Hohenheim, DE
	14:50 – 15:10	WHOLEMEAL PEARL MILLET FLOUR (Pennisetum glaucum L.) IN BREADMAKING: THE EFFECT OF MILLING AND FERMENTATION	Ottavia Parenti, University of Parma, IT
	15:10 – 15:30	ADVANCING HEAT-RESILIENT WHEAT: SCREENING, QTL MAPPING, AND QUALITY ASSESSMENT FOR CLIMATE-SMART BREEDING	Asad Abbas, Western Sydney Univ., AU

MUG 1 – HS 01	14:00 – 15:30	SESSION NUTRITION AND HEALTH I	
	14:00 – 14:30	KEYNOTE IN HS 02	
	14:30 – 14:50	OBESITY-SATIETY PHENOTYPES AND THE GUT MICROBIOME: A PILOT STUDY	Torsten Scheithauer, TNO, NL
	14:50 – 15:10	THE IMPACT OF WHEAT BRAN ON VITAMIN A BIOACCESSIBILITY IN LIPID-CONTAINING SYSTEMS	Eline Van Wayenbergh, KU Leuven, BE
	15:10 – 15:30	INCREASING CALCIUM CONTENT IN WHEAT	Anneke Prins, Rothamsted Research, UK

15:30 – 16:00 *Coffee Break, Exhibition & Poster Viewing*

### Afternoon Parallel Sessions #2

MUG 2-HS 02	16:00 – 18:00	SESSION – INGREDIENTS FUNCTIONALITY I	
	16:00 – 16:20	THE EFFECT OF VARIETIES, HARVEST YEAR, MILLING AND BAKING PROCESSES ON THE COMPOSITION OF DIETARY FIBER IN RYE AND OAT BASED PRODUCTS,	Marietta Klaudia Juhász Szentmiklóssy, BME, HU
	16:20 – 16:40	PROTEIN NETWORKS IN DOUGH FROM INTERMEDIATE WHEATGRASS (Thinopyrum intermedium) COMPARED TO WHEAT GLUTEN	Siri Grandal, Norwegian Univ. of Life Sciences, NO
	16:40 – 17:00	UNLOCKING AN OVERLOOKED AND UNTAPPED SOURCE OF GLUTEN IN WHEAT	Wisse Hermans, KU Leuven, BE
	17:00 – 17:20	EXPLORING THERMAL TECHNOLOGIES TO IMPROVE MICROBIAL SAFETY IN WHEAT FLOUR WITHOUT COMPROMISING ON FUNCTIONALITY	Stefano Renzetti, WUR, NL
	17:20 – 17:40	MECHANICAL PROPERTIES OF CAROB GERM GLUTELINS (CAROUBIN) AND WHEAT GLUTEN	Gamze Yazar, University of Idaho, US
	17:40 – 18:00	ENHANCING GLUTEN-FREE BREAD QUALITY THROUGH RICE BRAN AND ITS CONSTITUENTS INTERACTIONS: INSIGHTS INTO STARCH PASTING BEHAVIOR	Viktoria Zettel, University of Hohenheim, DE

<b>MUG 1 – HS 01</b>	<b>16:00 – 18:00</b>	<b>SESSION FOOD SAFETY AND ANALYTICS I</b>	
	<b>16:00 – 16:20</b>	PREDICTING DOUGH PROPERTIES FROM WHEAT FLOUR COMPOSITION, A MODEL SELECTION APPROACH	Kamal Kansou, INRAE, FR
	<b>16:20 – 16:40</b>	BEYOND PCA, NON-LINEAR DIMENSIONALITY REDUCTION TECHNIQUE TO EXPLORE HETEROGENEOUS WHEAT QUALITY AND BAKING TEST DATA	Flavien Alonzo, INRAE, FR
	<b>16:40 – 17:00</b>	DETERMINATION OF ACRYLAMIDE LEVELS IN BREADS PREPARED WITH DIVERSE CANADIAN WHEAT CULTIVARS USING ULTRA-HIGH PERFORMANCE LIQUID CHROMATOGRAPHY-TANDEM MASS SPECTROMETRY	Maneka Malalgoda, University of Manitoba, CA
	<b>17:00 – 17:20</b>	EXPLORING THE COMPOSITION AND THERMAL CHARACTERISTICS OF OAT PROTEIN FRACTIONS	Hung Le, TU Munich, DE
	<b>17:20 – 17:40</b>	OPTIMIZING BREADMAKING QUALITY OF WINTER WHEAT USING SINGLE KERNEL NIR PROTEIN SORTING	Pierre-Yves Werrie, CRA Wallon, BE
	<b>17:40 – 18:00</b>	COMPARATIVE ANALYSIS OF POST-HARVEST INTERVENTIONS FOR THE IMPROVEMENT OF ALPHA-AMYLASE ACTIVITY (HAGBERG FALLING NUMBER) IN WHEAT	Amaury Beaugendre, CRA Wallon, BE

## Wednesday, 24 September 2025

**08:00 - 08:30 REGISTRATION**

### Morning Parallel Sessions #1

MUG 2-HS 02	08:30 – 10:00	SESSION NUTRITION AND HEALTH II	
	08:30 – 09:00	<b>KEYNOTE: DEVELOPING HEALTHIER BAKERY PRODUCTS WITH LUPINS AND AUSTRALIAN NATIVE INGREDIENTS</b>	<b>Stanley Cauvain, Bacteran, UK</b>
	09:00 – 09:20	EFFECT OF POLYSACCHARIDES FROM ADLAY BRAN ON ACETAMINOPHEN-INDUCED HEPATITIS AND A HIGH-FAT DIET-INDUCED OBESITY IN MICE	Yukari Egashira, Chiba University, JP
	09:20 – 09:40	THREE-WAY INTERACTIONS AMONG POLYPHENOLS, CELL WALLS, AND STARCH: IMPLICATIONS FOR STARCH SWELLING, RETROGRADATION, AND DIGESTIBILITY	Fang Fang, Aarhus University, DK
	09:40 – 10:00	HEAT-INDUCED STRUCTURATION BETWEEN STARCH AND SOY FLOUR TO PRODUCE COMPOSITES WITH REDUCED STARCH DIGESTIBILITY	Konstantinos Korompokis, Nestlé Research, CH

MUG 1 – HS 01	09:00 – 10:00	SPECIAL SESSION - tbc	
	08:30 – 09:00	<b>KEYNOTE</b> in HS 02	
	09:00 – 09:20	tbc	
	09:20 – 09:40	OAT SOURDOUGH FOR DESIGNED B-GLUCAN PHYSIOLOGICAL FUNCTIONALITY IN BREAD	Silvia Cera, University of Helsinki, FI
	09:40 – 10:00	tbc	

**10:00 – 10:30 Coffee Break, Exhibition & Poster Viewing**

### Morning Parallel Sessions #2

MUG 2-HS 02	10:30 – 12:10	SESSION INGREDIENTS FUNCTIONALITY II	
	10:30-10.50	MATHEMATICAL MODELING OF ENZYMATIC CROSSLINKING OF ARABINOXYLAN-PROTEIN NETWORKS IN A MODEL SYSTEM USING DOE	Jagoda Swiacka, University of Hohenheim, DE
	10:50-11:10	MODIFICATION OF WHEAT BRAN ARABINOXYLAN EXTRACTS FOR FUNCTIONAL PROPERTIES IN BREADMAKING	Solja Pietiäinen, Lantmännen, SE
	11:10-11:30	QUANTIFYING YEAST FUNCTIONALITY DURING BAKING: A MULTI-METHOD APPROACH TO MEASURE OVEN SPRING	Maude Dufour, Lesaffre International, FR
	11:30-11:50	GERMINATED WHEAT FLOUR FOR TAILORING BREAD QUALITY AND MODULATING IN VITRO STARCH HYDROLYSIS	Xiaohang Zou, University of Manitoba, CA
	11:50 – 12:10	INVESTIGATION OF THE ROLE OF DIETARY FIBER COMPONENTS IN MODEL FOOD MATRICES	Sándor Tömösközi, BME, HU

MUG 1 – HS 01	10:30 – 11:30	SPECIAL SESSION - tbc	

MUG 2-HS 02	12:10 – 12:40	PLENARY KEYNOTE CONSUMER SCIENCE	
	12:10– 12:40	KEYNOTE: HOW DO/CAN CHANGING CONSUMER PREFERENCES PROMOTE A TRANSFORMATION TO PLANT-BASED FOOD SYSTEMS?	Rainer Haas, BOKU, AT

12:40 – 14:00 **Lunch Break**

### Afternoon Parallel Sessions #1

MUG 2-HS 02	14:00 – 15:30	SESSION NUTRITION AND HEALTH III	
	14:00 – 14:30	KEYNOTE: EXPLOITING WHEAT DIVERSITY FOR IMPROVED HUMAN DIET AND HEALTH	Alison Lovegrove, Rothamsted Research, UK
	14:30 – 14:50	STARCH INNOVATION THROUGH BIOENGINEERING: A NEW FRONTIER IN FUNCTIONAL FOODS AND PUBLIC HEALTH	Mahsa Majzoobi, RMIT, AU
	14:50 – 15:10	STARCH STRUCTURAL PHASE TRANSITION: INSIGHTS INTO ITS ROLE IN DETERMINING STARCH FUNCTIONALITY	Cheng Li, Univ. Hongkong, CN
	15:10 – 15:30	REDUCING PHYTIC ACID OF AFRICAN PULSE SEEDS THROUGH HYDROTHERMAL TREATMENT: ASSESSMENT OF THE MECHANISMS INVOLVED	Valerie Lullien-Pellerin, INRAE, FR

MUG 1 – HS 01	14:10 – 15:30	SESSION BIODIVERSITY, FOOD SECURITY, FOOD RESILIENCE II	
	14:10 – 14:30	BEYOND WHEAT IMPORTS: SUDAN'S LOCAL CLIMATE-RESILIENT CROPS AS THE STAPLE FOODS OF TOMORROW	Martijn Noort, WUR, NL
	14:30 – 14:50	KAÑIWA (CHENOPODIUM PALLIDICAULE AELLEN) A NOVEL INGREDIENT FOR GLUTEN-FREE BAKING	Ritva Repo-Carrasco-Valencia, CIINCA/Unalm, PE
	14:50 – 15:10	COMPOSITIONAL AND TECHNO-FUNCTIONAL ANALYSIS OF QUINOA FLOUR, QUINOA PROTEIN CONCENTRATE AND QUINOA PROTEIN CONCENTRATE SIDE-STREAM: GLUTEN-FREE INNOVATION FOR NOVEL, SUSTAINABLE FOOD SYSTEMS	Patrik Keyes, University College Cork, IE
	15:10 – 15:30	EVALUATION OF BIOACTIVE COMPOUNDS FROM EXTRUDED ANCIENT ANDEAN CROPS	Pedro Maldonado-Alvarado, Escuela Politécnica Nacional, PE

15:30 – 16:00 **Coffee Break, Exhibition & Poster Viewing**

## Afternoon Parallel Sessions #2

MUG 2-HS 02	16:00 – 18:00	SESSION FOOD SAFETY AND ANALYTICS II	
	16:00 – 16:20	HIGH-THROUGHPUT CLOUD-CONNECTED SYSTEM FOR AUTOMATED GRAIN QUALITY ANALYSIS USING MULTISPECTRAL IMAGING AND AI	Jalal Babaeian, Zeutec, DE
	16:20 – 16:40	INFLUENCE OF VARIOUS PROCESS PARAMETERS DURING LABORATORY GRINDING ON WHEAT FLOUR QUALITY	Markus Löns, Anton Paar TorqueTec GmbH, DE
	16:40 – 17:00	A RAPID AND SENSITIVE METHOD FOR GLUTEN DETECTION IN FOOD USING LAMP COUPLED WITH NALFIA	Shyang-Chwen Sheu, NPUST, Pingtung
	17:00 – 17:20	VALUE IN CEREALS AND PULSES CAN BE LEVERAGED BY VALIDATED NIR-BASED RAPID PRECISION ANALYTICS FOR STANDARD PARAMETERS, AMINO ACIDS, FATTY ACIDS, FIBER FRACTIONS AND PREDICTION OF PRODUCT QUALITY	Johannes Busch, Evonik Operations GmbH, DE
MUG 1 – HS 01	16:00 – 18:00	SESSION CEREAL, LEGUMES AND THEIR COMBINATION I	
	16:00 – 16:20	EVALUATION OF DRY PROCESSING AND CLASSIFICATION OF FABA BEAN FLOUR AND FRACTIONS TO BE USED IN FOOD PRODUCTS	Sharline Nikolay, MRI, DE
	16:20 – 16:40	EXPLORING THE IMPACT OF DIFFERENT PULSE PROTEINS ON THE PHYSICOCHEMICAL PROPERTIES OF CRACKERS	Carla Navarro Molina, University of Manitoba, CA
	16:40 – 17:00	PROCESSING STRATEGIES TO ENHANCE THE FUNCTIONALITY OF A LEGUME BY-PRODUCT AND ITS APPLICATION IN VEGAN MUFFINS	Marianna Sala, University of Milan, IT
	17:00 – 17:20	QUALITY AND FLAVOR DEVELOPMENT IN WHEAT BREAD ENRICHED WITH HIGH-PROTEIN COWPEA SOURDOUGH	Henry Ndegwa Maina, University of Helsinki, FI
MUG 2-HS 02		JOURNAL OF CEREAL SCIENCE: MEET THE EDITOR	
	17:20 – 18:00	Chaired by: JCS Editors Peter Shewry and Regine Schönlechner	
		Hosted by: Elsevier	

## Thursday, 25 September 2025

### Morning Parallel Sessions #1

MUG 2-HS 02	08:30 – 10:00	SESSION FOOD PRODUCTS AND TECHNOLOGICAL INNOVATIONS I	
	08:30 – 09:00	<b>KEYNOTE: 70 YEARS OF INNOVATION IN PASTA FORMULATION AND PROCESSING: BRIDGING TRADITION AND INNOVATION</b>	<b>Alessandra Marti, University of Milan, IT</b>
	09:00 – 09:20	EXPLORING THE IMPACT OF PROCESS PARAMETERS ON THE QUALITY OF WAFFLES USING RESPONSE SURFACE METHODOLOGY	Michaël Vlaeminck, KU Leuven, BE
	09:20 – 09:40	OPPORTUNITIES TO IMPROVE THE QUALITY OF FROZEN BAKED PRODUCTS	Edina Jaksics, BME, HU
	09:40 – 10:00	ADVANCING QUALITY IN GLUTEN-FREE BREAD PRODUCTS: CURRENT INSIGHTS INTO INGREDIENTS, TEXTURE, AND SENSORY PERCEPTION	Natalie Feller, University of Hohenheim, DE

MUG 1 – HS 01	08:30 – 10:00	SPECIAL SESSION tbc	

10:00 – 10:30 *Coffee Break, Exhibition & Poster Viewing*

### Morning Parallel Sessions #2

MUG 2-HS 02	10:30 – 12:30	SESSION FOOD PRODUCTS AND TECHNOLOGICAL INNOVATIONS II	
	10:30-10:50	EFFECT OF OHMIC HEATING ON THE BAKING PROPERTIES AND NUTRITIONAL QUALITY OF WHEAT BREAD BLENDED WITH FIBER-RICH CEREALS (AMARANTH, SORGHUM, QUINOA, BUCKWHEAT)	Kate Waldert, BOKU University, AT
	10:50-11:10	IN-SITU STRUCTURING AND TEXTURE MODULATION OF STARCH-BASED MATERIALS USING A MICROFOAMING-ASSISTED 3D-PRINTING APPROACH	Robert Fribus, University of Hohenheim, DE
	11:10-11:30	DIGITALIZED MANUFACTURING OF CUSTOMIZED FOODS USING 3D PRINTING TECHNOLOGY	Jeyan Moses, Niftem – Thanjavur, IN
	11:30-11:50	ENHANCING TOAST BREAD QUALITY AND PRODUCTION EFFICIENCY THROUGH VACUUM COOLING TECHNOLOGY	Geertrui Bosmans, Puratos NV, BE
	11:50 – 12:10	CRITICAL EVALUATION OF YEAST SECONDARY METABOLITES AND THEIR IMPORTANCE IN DOUGH RHEOLOGICAL BEHAVIOR	Mohammad Rezaei, Lesaffre International, FR
	12:10 – 12:30	IMPACT OF MILLING AND ENZYMATIC TREATMENT ON THE PHYSICOCHEMICAL CHARACTERISTICS OF TARTARY BUCKWHEAT MILK FROM A LOCAL CULTIVAR IN TAIWAN	Hua-Tsung Lin, National Ilan University, Ilan



<b>MUG 1 – HS 01</b>	<b>10:30 – 12:30</b>	<b>SESSION CEREAL, LEGUMES AND THEIR COMBINATION II</b>	
	<b>10:30-10:50</b>	FROM BENCH TO PILOT PLANT: TAILORING CHICKPEA BEVERAGES THROUGH RVA-GUIDED ENZYMATIC TREATMENT	Nicola Gasparre, University of Manitoba, CA
	<b>10:50-11:10</b>	DEVELOPMENT OF A YOGURT DRINK PRODUCED FROM PIGEON PEA (CAJANUS CAJAN (L.) MILLSP) THAT EXHIBITS GLUCOSE-LOWERING EFFECTS IN DIABETIC MICE WIDODO	Widodo Widodo, University Gadjah Mada, IN
	<b>11:10-11:30</b>	SONICATED TARWI (LUPINUS MUTABILIS) OKARA AS A FUNCTIONAL INGREDIENT FOR LOW-OIL VEGAN EMULSIONS: TECHNO-FUNCTIONAL, MICROSTRUCTURAL, AND ORAL TRIBOLOGICAL INSIGHTS	Julio Vidaurre-Ruiz, Univ. La Molina, PE
	<b>11:30-11:50</b>	COWPEA LIGNOCELLULOSIC FIBRES AS A FILLER TO DEVELOP BIODEGRADABLE BIO-COMPOSITE PACKAGING MATERIALS (INJECTION MOULDED, FILMS AND FOAMS)	Mondli Masanabo, University of Pretoria, ZA
	<b>11:50-12:10</b>	SOURDOUGH FERMENTATION OF TRITORDEUM FLOUR AND BRAN: IMPACT ON NUTRITIONAL PROPERTIES OF BREAD AND GUT MICROBIOTA	Bilal Sajid Mushtaq, Free University Bolzano, IT
	<b>12.10-12.30</b>	PROFILING OF FLAVONOIDS, ANTHOCYANIDINS AND PROANTHOCYANIDINS IN COLORED RICE – A METABOLOMIC APPROACH	Hsin-Jo Chang, National Taiwan University, Taipei

**12:30 – 14:00** *Coffee Break, Exhibition & Poster Viewing*

<b>MUG 2-HS 02</b>	<b>14:00 – 15:00</b>	<b>SESSION – BEST POSTER PRESENTATION - tbc</b>	

<b>MUG 2-HS 02</b>	<b>15:00 – 16:00</b>	<b>CLOSING SESSION</b>	
	<b>15:00 – 15:30</b>	KEYNOTE: MARKET TRENDS AND CONSUMER INSIGHTS IN THE EVOLVING CEREAL AND GRAIN SECTOR	Fatma Boukid, ClonBio Group LTD, IE
	<b>15:30 – 16:00</b>	KEYNOTE: SOCIOCULTURAL DIMENSION AND ROLE OF CEREALS AND PULSES FOR FOODS SYSTEM TRANSFORMATION	Victor Afari-Sefa, ICRISAT, IN

<b>MUG 2-HS 02</b>	<b>16:00 – 17:00</b>	<b>AWARDING CEREMONY &amp; CLOSING OF CONFERENCE</b>	
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