



21st ICC Conference 2025

Vienna, Austria | September 23 - 25

FINAL PROGRAMME

(2025-09-18)

Monday, 22 September 2025

08:00 - 09:00 REGISTRATION

09:00 – 18:00 PRE-CONFERENCE MEETINGS (separate registration - only for active ICC Members!)
 Venue: BOKU University, Schwachhöfer Haus – Peter Jordan Strasse 82, 1190 Vienna, AT - Rooms SR 06 and SR 09

		ICC MEETINGS (only for active ICC members)
09:00 – 18:00		Interactive ICC Strategy Workshop: Shaping the future of ICC: Review ICC's core-competences and bring in your interest as ICC member
09:00 – 10:00		ICC Extraordinary General Assembly: 70 Years of ICC (as part of the ICC Workshop, by invitation only) Chaired by: Bertrand Matthäus, ICC President 2025, MRI, DE
13:00 – 15:00		ICC Technical Committee meeting (as part of the ICC Workshop, by invitation only) Further parallel workshops: Continuation strategy workshop

18:30 – 21:00 Dinner for participants of the ICC Strategy Workshop

Tuesday, 23 September 2025

Venue: BOKU University, Muthgasse 18, 1190 Vienna, AT

08:30 - 11:00 REGISTRATION

SE24 (2nd floor)		ICC MEETING (by invitation only)
	09:00 – 10:30	ICC Executive Meeting Chaired by: ICC President 2025 Bertrand Matthäus, Max Rubner-Institut, DE

SE25 (2nd floor)		HEALTHGRAIN FORUM (by invitation only)
	09:00 – 10:30	Healthgrain Forum: General Assembly and Strategy Workshop Chaired by: Kristof Brijs, HGF Chair

MUG 2-HS 02	11:00 – 13:00	WELCOME SESSION	
	Chairs	Regine Schönlechner - BOKU, AT Bertrand Matthäus - ICC President 2025, Max Rubner-Institut (MRI), DE	
	11:00 – 11:15	WELCOME WORDS FROM THE ORGANIZERS Regine Schönlechner - BOKU, AT Bertrand Matthäus - ICC President 2025, Max Rubner-Institut (MRI), DE Veronika Haslinger - ICC Secretary General, AT	
	11:15 – 11:30	WELCOME WORDS FROM THE RECTOR OF THE UNIVERSITY OF NATURAL RESOURCES AND LIFE SCIENCES, VIENNA Eva Schulev-Steindl, Rector BOKU, AT	
	11:30 – 11:45	WELCOME WORDS FROM THE AUSTRIAN FEDERAL MINISTER FOR AGRICULTURE AND FORESTRY, CLIMATE AND ENVIRONMENTAL PROTECTION, REGIONS AND WATER MANAGEMENT (BMLUK) Norbert Totschnig, Federal Minister - BMLUK, AT	
	11:45 – 12:00	70 YEARS OF THE ICC - A JOURNEY THROUGH 70 YEARS OF CREDIBILITY AND KNOWLEDGE AND AN OUTLOOK FOR THE FUTURE Bertrand Matthäus - ICC President 2025, Max Rubner-Institut (MRI), DE	
	12:00 - 12.30	KEYNOTE 1: TRANSFORMING FOOD SYSTEMS: COMPLEXITY BEYOND INNOVATION Marta Lopez Cifuentes - BOKU, AT	
12:30 – 13:00	KEYNOTE 2 ORGANIC MEETS AGROECOLOGY: A LOCAL AND A GLOBAL PERSPECTIVE Urs Niggli - FiBL Austria and Institute of Agroecology, Switzerland		

13:00 – 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	
	Chairs	Mohammad Naushad Emmambux – University of Pretoria, ZA Martijn Noort - WUR, NL	
	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	ADVANCING HEAT-RESILIENT WHEAT: SCREENING, QTL MAPPING, AND QUALITY ASSESSMENT FOR CLIMATE-SMART BREEDING	Asad Abbas, Western Sydney University, AU
	15:10 – 15:30	BEYOND WHEAT IMPORTS: SUDAN'S LOCAL CLIMATE-RESILIENT CROPS AS THE STAPLE FOODS OF TOMORROW	Martijn Noort, WUR, NL

MUG 1 – HS 01	14:00 – 15:30	SESSION NUTRITION AND HEALTH I	
	Chairs	Peter Shewry - Rothamsted Research, UK Perry Ng – Michigan State University, US	
	14:00 – 14:30	KEYNOTE IN HS 02	
	14:30 – 14.50	LINKING LEAF STRUCTURE AND HEAT TOLERANCE IN WHEAT THROUGH GENETIC ANALYSIS	Afroz Naznin, Western Sydney University, AU
	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	
	Chairs	Rachel Hsu - Taiwan Grain Industry Association (TGIA), ROC Stefano Renzetti, WUR - Wageningen University & Research, NL	
	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 Kludia Juhász né 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	

MUG 1 – HS 01	16:00 – 18:00	SESSION FOOD SAFETY AND ANALYTICS I	
	Chairs	Luc Saulnier – INRAE, FR Valentina Narducci – ICC Technical Director, CREA, IT	
	16:00 – 16:20	PREDICTING DOUGH PROPERTIES FROM WHEAT FLOUR COMPOSITION, A MODEL SELECTION APPROACH	Kamal Kansou, INRAE, FR
	16:20 – 16:40	BEYOND PCA, NON-LINEAR DIMENSIONALITY REDUCTION TECHNIQUE TO EXPLORE HETEROGENEOUS WHEAT QUALITY AND BAKING TEST DATA	Flavien Alonzo, INRAE, FR
	16:40 – 17:00	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
	17:00 – 17:20	EXPLORING THE COMPOSITION AND THERMAL CHARACTERISTICS OF OAT PROTEIN FRACTIONS	Hung Le, TU Munich, DE
	17:20 – 17:40	OPTIMIZING BREADMAKING QUALITY OF WINTER WHEAT USING SINGLE KERNEL NIR PROTEIN SORTING	Pierre-Yves Werrie, CRA Wallon, BE
17:40 – 18:00	COMPARATIVE ANALYSIS OF POST-HARVEST INTERVENTIONS FOR THE IMPROVEMENT OF ALPHA-AMYLASE ACTIVITY (HAGBERG FALLING NUMBER) IN WHEAT	Amaury Beaugendre, CRA Wallon, BE	

18:30 – 22:00 *Welcome Reception at the Vienna City Hall (Rathauskeller)*

Wednesday, 24 September 2025

08:00 - 08:30 REGISTRATION

Morning Parallel Sessions #1

MUG 2-HS 02	08:30 – 10:10	SESSION NUTRITION AND HEALTH II	
	Chairs	Sandor Tömösközi – Budapest University of Technology and Economics, HU Yukari Egashira - Chiba University, JP	
	08:30 – 09:00	KEYNOTE: DEVELOPING HEALTHIER BAKERY PRODUCTS WITH LUPINS AND AUSTRALIAN NATIVE INGREDIENTS	Stanley Cauvain, Baketrans, UK
	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 – 10:10	KEYNOTE: HOW CHANGING CONSUMER PREFERENCES PROMOTE A TRANSFORMATION TO PLANT-BASED FOOD SYSTEM?	Rainer Haas, BOKU, AT

10:10 – 10:40 *Coffee Break, Exhibition & Poster Viewing*

Morning Parallel Sessions #2

MUG 2-HS 02	10:40 – 12:40	SESSION INGREDIENTS FUNCTIONALITY II	
	Chairs	Denisse Bender – BOKU, AT Marina Carcea – CREA, IT	
	10:40-11:00	MATHEMATICAL MODELING OF ENZYMATIC CROSSLINKING OF ARABINOXYLAN-PROTEIN NETWORKS IN A MODEL SYSTEM USING DOE	Jagoda Swiacka, University of Hohenheim, DE
	11:00-11:20	MODIFICATION OF WHEAT BRAN ARABINOXYLAN EXTRACTS FOR FUNCTIONAL PROPERTIES IN BREADMAKING	Solja Pietiäinen, Lantmännen, SE
	11:20-11:40	QUANTIFYING YEAST FUNCTIONALITY DURING BAKING: A MULTI-METHOD APPROACH TO MEASURE OVEN SPRING	Maude Dufour, Lesaffre International, FR
	11:40-12:00	GERMINATED WHEAT FLOUR FOR TAILORING BREAD QUALITY AND MODULATING IN VITRO STARCH HYDROLYSIS	Xiaohang Zou, University of Manitoba, CA
	12:00 – 12:20	INVESTIGATION OF THE ROLE OF DIETARY FIBER COMPONENTS IN MODEL FOOD MATRICES	Sándor Tömösközi, BME, HU
	12:20 – 12:40	HEAT-INDUCED STRUCTURATION BETWEEN STARCH AND SOY FLOUR TO PRODUCE COMPOSITES WITH REDUCED STARCH DIGESTIBILITY	Konstantinos Korompokis, Nestlé Research, CH

MUG 1 – HS 01	10:40 – 12:40	SPECIAL SESSION - FERMENTATION AS A PROCESSING STRATEGY TO IMPROVE FUNCTIONALITY AND HEALTH PROPERTIES OF GRAIN-BASED FOODS	
	Chairs	Christophe Courtin – HealthFerm Coordinator, KU Leuven, BE Kristof Brijs – Healthgrain Forum Chair, KU Leuven, BE	 
	10:40 – 11:05	INNOVATIVE PULSE AND CEREAL-BASED FOOD FERMENTATIONS FOR HUMAN HEALTH AND SUSTAINABLE DIETS: RESULTS FROM THE HEALTHFERM PROJECT	Christophe Courtin, KU Leuven, BE
	11:05 – 11:30	OAT SOURDOUGH FOR DESIGNED B-GLUCAN PHYSIOLOGICAL FUNCTIONALITY IN BREAD	Silvia Cera, University of Helsinki, FI
	11:30-11:55	TARGETTED DELIVERY OF SCFA AFFECTS CIRCULATING SCFA CONCENTRATIONS, GUT HORMONE RELEASE AND SUBJECTIVDE APPETITE SCORES	Kristin Verbeke, KU Leuven, BE
	11:55-12:20	UNDERSTANDING THE FLAVOR CHALLENGES IN FABA BEAN INGREDIENTS	Fabio Tuccillo, University of Helsinki, FI
	12:20-12:35	Panel Discussion	Jan De Vries Nutrition Solutions, NL
	12:35-12:40	Closing	Kristof Brijs, KU Leuven, BE

12:40 – 14:00 Lunch Break

Afternoon Parallel Sessions #1

MUG 2-HS 02	14:00 – 15:30	SESSION NUTRITION AND HEALTH III	
	Chairs	Mahsa Majzoobi – RMIT University, AU Roopa Banerjee - ICRISAT, IN	
	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	REDUCING PHYTIC ACID OF AFRICAN PULSE SEEDS THROUGH HYDROTHERMAL TREATMENT: ASSESSMENT OF THE MECHANISMS INVOLVED	Valerie Lullien-Pellerin, INRAE, FR
	15:10 – 15:30	FUNCTIONAL NUTRITION AND SMART FOODS FROM SMART CROPS	Roopa Banerjee, ICRISAT, IN

MUG 1 – HS 01	14:00 – 15:30	SESSION BIODIVERSITY, FOOD SECURITY, FOOD RESILIENCE II	
	Chairs	Ritva Repo-Carrasco-Valencia - CIINCA/Unalm, PE Hamit Köksel - Istinye University, TR	
	14:00 – 14:30	Keynote in HS 02	
	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 – 17:20	SESSION FOOD SAFETY AND ANALYTICS II	
	Chairs	Elisabeth Scieurba - Max Rubner Institut, DE Bruno Godin - CRA Wallonie, BE	
	16:00 – 16:20	HIGH-THROUGHPUT CLOUD-CONNECTED SYSTEM FOR AUTOMATED GRAIN QUALITY ANALYSIS USING MULTISPECTRAL IMAGING AND AI	Jalal Babaeian, Zeutec Opto-Elektronik GmbH, 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 – 17:20	SESSION CEREAL, LEGUMES AND THEIR COMBINATION I	
	Chairs	Henry Ndegwa Maina - University of Helsinki, FI Christophe Courtin - KU Leuven, BE	
	16:00 – 16:20	EVALUATION OF DRY PROCESSING AND CLASSIFICATION OF FABA BEAN FLOUR AND FRACTIONS TO BE USED IN FOOD PRODUCTS	Sharline Nikolay, Max Rubner-Institut (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	

19:00 – 22:00 **Gala Dinner at Café Rondell am Cobenzl – book separately!**

Thursday, 25 September 2025

Morning Parallel Sessions #1

MUG 2-HS 02	08:30 – 10:15	SESSION FOOD PRODUCTS AND TECHNOLOGICAL INNOVATIONS I	
	Chairs	Maria Papageorgiou - International Hellenic University, GR Alessandra Fratianni - University of Molise, IT	
	08:30 – 09:00	KEYNOTE: 70 YEARS OF INNOVATION IN PASTA FORMULATION AND PROCESSING: BRIDGING TRADITION AND INNOVATION	Alessandra Marti, University of Milan, IT
	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
	10:00 - 10:15	REVOLUTIONISING WHOLE GRAIN FLOUR PROCESSING WITH LIBRIXER COMMINUTION TECHNOLOGY	Frédéric Prothon, Spirituosa AB, SE
MUG 1 – HS 01	09:00 – 10:15	SPECIAL SESSION: DRIVING WHOLE GRAIN ADOPTION THROUGHOUT THE FOOD SUPPLY CHAIN: FROM SUMMIT INSIGHTS TO GLOBAL IMPACT	
	Chairs	Caroline Sluyter - Oldways Whole Grains Council, US Eleanor Beck – UNSW Sydney, AU	
	08:30 – 09:00	Keynote in HS 02	
	09:00 – 09:15	INTRODUCTION	Caroline Sluyter, OWGC, US
	09:15 – 09:40	OVERVIEW OF SUMMIT TOPIC #1 - INGREDIENTS AND FOOD PROCESSING OVERVIEW OF SUMMIT TOPIC #2 - DISTRIBUTION AND SALES OF WHOLE GRAIN FOODS OVERVIEW OF SUMMIT TOPIC #3 - INFLUENCING CONSUMER BEHAVIOR	Dhan Bhandari ICC President Elect, UK Caroline Sluyter OWGC, US Alexandra Meynier Mondelez, FR
	09:40 – 09:55	UPDATE ON CURRENT RESEARCH ABOUT WHOLE GRAINS AND HEALTH, PROCESSING AND ECONOMICS	Christophe Courtin KU Leuven, BE
	09:55 – 10:15	DISCUSSION WITH THE AUDIENCE	moderated by Eleanor Beck, UNSW, AU
10:15 – 10:45 <i>Coffee Break, Exhibition & Poster Viewing</i>			
MUG 2-HS 02	10:45– 12:25	SESSION FOOD PRODUCTS AND TECHNOLOGICAL INNOVATIONS II	
	Chairs	Mario Jekle – University of Hohenheim, DE Gerhard Schleining - ICC Past President 2025, AT	
	10:45-11:05	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
	11:05-11:25	IN-SITU STRUCTURING AND TEXTURE MODULATION OF STARCH-BASED MATERIALS USING A MICROFOAMING-ASSISTED 3D-PRINTING APPROACH	Robert Fribus, University of Hohenheim, DE
	11:25-11:45	ENHANCING TOAST BREAD QUALITY AND PRODUCTION EFFICIENCY THROUGH VACUUM COOLING TECHNOLOGY	Geertrui Bosmans, Puratos NV, BE
	11:45-12:05	CRITICAL EVALUATION OF YEAST SECONDARY METABOLITES AND THEIR IMPORTANCE IN DOUGH RHEOLOGICAL BEHAVIOR	Mohammad Rezaei, Lesaffre International, FR
	12:05 – 12:25	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, ROC

MUG 1 – HS 01	10:45 – 12:25	SESSION CEREAL, LEGUMES AND THEIR COMBINATION II	
	Chairs	Alessandra Marti - University of Milan, IT Martha Izydorczyk - Canadian Grain Commission, CA	
	10:45-11.05	FROM BENCH TO PILOT PLANT: TAILORING CHICKPEA BEVERAGES THROUGH RVA-GUIDED ENZYMATIC TREATMENT	Nicola Gasparre, University of Manitoba, CA
	11:05-11:25	SONICATED TARWI (LUPINUS MUTABILIS) OKARA AS A FUNCTIONAL INGREDIENT FOR LOW-OIL VEGAN EMULSIONS: TECHNO-FUNCTIONAL, MICROSTRUCTURAL, AND ORAL TRIBOLOGICAL INSIGHTS	Julio Vidaurre-Ruiz, University La Molina, PE
	11:25-11:45	COWPEA LIGNOCELLULOSIC FIBRES AS A FILLER TO DEVELOP BIODEGRADABLE BIO-COMPOSITE PACKAGING MATERIALS (INJECTION MOULDED, FILMS AND FOAMS)	Mondli Masanabo, University of Pretoria, ZA
	11:45-12:05	SOURDOUGH FERMENTATION OF TRITORDEUM FLOUR AND BRAN: IMPACT ON NUTRITIONAL PROPERTIES OF BREAD AND GUT MICROBIOTA	Bilal Sajid Mushtaq, Free University Bolzano, IT
12:05 – 12:25	PROFILING OF FLAVONOIDS, ANTHOCYANIDINS AND PROANTHOCYANIDINS IN COLORED RICE – A METABOLOMIC APPROACH	Hsin-Jo Chang, National Taiwan University, ROC	

12:25 – 13:45 *Lunch Break*

MUG 2-HS 02	13:45 – 14:45	SESSION – POSTER PRESENTATIONS / SHORT ORAL TALKS	
	Chair:	Dhan Bhandari, ICC President Elect 2025, UK	
		EFFECT OF PLANT PROTEINS ON VEGAN AQUAFABA POUND CAKE	Catrin E. Tyl, Norwegian University Of Life Sciences, NO
		NUTRITIONAL ENHANCEMENT OF TRADITIONAL STAPLE FOODS IN KENYA: A STUDY OF CHIA SEED AND OYSTER MUSHROOM SUBSTITUTION	Viktoria Zettel, University of Hohenheim, DE
		DISSECTING GRAIN AND MALT QUALITY VARIATION IN BARLEY: INFLUENCE OF GENOTYPE, ENVIRONMENT, AND THEIR INTERACTION	Apurva Singla, ICAR - Indian Institute Of Wheat And Barley Research, IN
		ARE GLUTEN-REMOVED BEERS SAFE FOR FODMAP-SENSITIVE CONSUMERS? INSIGHTS FROM FRUCTAN ANALYSIS	Silvia Matias Ibañez, University Of The Basque Country (ehu), ES
		APPLE AND MANDARIN POMACE POWDER AS INGREDIENTS TO INCREASE DIETARY FIBER AND IMPROVE SENSORY ATTRIBUTES IN WHEAT BREAD	Esteban Gutierrez La Torre, University of Hohenheim, DE
		UNLOCKING THE POTENTIAL OF PSEUDOCEREALS: UNDERSTANDING CANADIAN CONSUMER PERSPECTIVES OF BUCKWHEAT AND QUINOA	Emily Lin, University Of Guelph, CA

MUG 2-HS 02	14:45 – 15:45	CLOSING SESSION	
	Chairs	Regine Schönlechner - BOKU Bertrand Matthäus - ICC President 2025, Max Rubner-Institut (MRI), DE	
	15:00 – 15:30	KEYNOTE: MARKET TRENDS AND CONSUMER INSIGHTS IN THE EVOLVING CEREAL AND GRAIN SECTOR	Fatma Boukid, ClonBio Group LTD, IE
	15:30 – 16:00	KEYNOTE: SOCIOCULTURAL DIMENSION AND ROLE OF CEREALS AND PULSES FOR FOODS SYSTEM TRANSFORMATION	Victor Afari-Sefa, ICRISAT, IN

MUG 2-HS 02	15:45 – 16:30	AWARDING CEREMONY & CLOSING OF CONFERENCE	
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