

# Global Miller's Symposium

20. - 21. April 2017, Hamburg, Germany

## Agenda

1st Day - April 20



	No.	Time	Duration	Topics/Speakers
Introduction	01	9:00	0:10	<b>Welcome</b> Volkmar Wywiol, Founder & Chairman Stern-Wywiol Gruppe Hamit Köksel, President, ICC
	02	9:10	0:15	<b>From the past to the future</b> Lennart Kutschinski, MD Mühlenchemie GmbH & Co. KG
A - Market			<b>Chairman:</b>	Charles Sosland, Chairman & CEO, World Grain
	03	9:25	0:30	<b>Global outlook for wheat: Changes in origination and destination regions</b> Vito Martielli, Analyst Grains & Oilseeds, Rabobank RaboResearch Food & Agribusiness
	04	9:55	0:20	<b>New regulations for wheat futures and options</b> Bernard Valluis, President European Flour Miller Association
	05	10:15	0:20	<b>Milling in a changing market</b> Merzad Jamshidi, MD KFF Mills, District Chairman IAOM MEA
	06	10:35	0:20	<b>Baking trends related to the milling industry</b> Sven Mattutat, Head of Global Baking Application, Mühlenchemie
	07	10:55	0:10	<b>Welcome from and award of the Russian Union of Flour Mills</b> Arkady Gurevich, President, Russian Union of Flour Mills
		11:05	0:15	<b>Coffee break</b>
B - Grain Research & Quality			<b>Chairman:</b>	Michaela Pichler, Secretary General, ICC
	08	11:20	0:20	<b>Developing wheat varieties for the future: challenges and opportunities</b> Klaus Oldach, Team Leader Breeding Technologies Cereals, KWS LOCHOW GMBH
	09	11:40	0:20	<b>The potential of growing wheat in subsaharan countries and other regions</b> Hans-Joachim Braun, CIMMYT, Director Global Wheat Program & CRP WHEAT
	10	12:00	0:20	<b>Protecting the quality of grain</b> Ralph E. Kolb, General Manager, FrigorTec GmbH

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C - Quality Determination Tools	<b>Chairman:</b> Dimitrios Vasilakopoulos, Head of Laboratory, Mühlenchemie			
	11	12:20	0:10	<b>The Alveolab</b> Arnaud Dubat, Director Business Development, Chopin Technologies
	12	12:30	0:10	<b>Falling number prediction tool - rheology and NIR innovations</b> Charles Loubersac D'Hotel, Managing Director, Perten Instruments France SASU
	13	12:40	0:10	<b>Brabender MetaBridge – where innovation measures quality</b> Stephan Lange, CEO, & Markus Löns, Director Food Div., Brabender
	14	12:50	0:10	<b>Quality control and the future consumer</b> Simone K. Frey, Managing Director, BioAnalyt GmbH
		13:00	1:00	<b>Lunch break</b>
D - Health & Fortification	<b>Chairman:</b> Lieven Bauwens, Secretary General, Int. Fed. for Spina Bifida and Hydrocephalus			
	15	14:00	0:20	<b>Does wheat make you sick?</b> Fred Brouns, Maastricht University & Brouns Health Food Consulting
	16	14:20	0:20	<b>Functional flour for improved health - perspectives for whole-grain flours</b> Jan Willem van der Kamp, Senior Officer International Projects, TNO Food and Nutrition
	17	14:40	0:20	<b>Six years of progress in grain fortification</b> Scott Montgomery, Director, Food Fortification Initiative
		15:00	0:20	<b>Coffee break</b>
	18	15:20	0:20	<b>Folic acid: why Europe should fortify</b> Margo Whiteford, President IFSB
	19	15:40	0:15	<b>Quality benefits of using FeNa-EDTA in flour fortification</b> Victor de Beus, Sales Industrial Chelates, AkzoNobel
	20	15:55	0:15	<b>Food fortification with Vitamin A</b> Andreas Bluethner, Global Coordinator, BASF Micronutrient Initiatives
	21	16:10	0:15	<b>The impact of fortification on taste, color and appearance of wheat and maize flour foods</b> Quentin W. Johnson, Owner Quincan Inc.
	22	16:25	0:10	<b>Technical aspects of flour fortification</b> Annette Büter, Technical Applications Manager, Mühlenchemie
	23	16:35	0:15	<b>Vitamins in Food: Analytical and regulatory challenges.</b> Lars Lobbedey, Division Manager Sales, Agriculture, Food, SGS INSTITUT FRESENIUS GmbH
		16:50	0:10	<b>Discussion</b>
		17:00	0:10	<b>General announcements</b>
	17:10		<b>End of the 1st day</b>	

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## Agenda

2nd Day - April 21



No.	Time	Duration	Topics/Speakers	
E - Culture, Cultivation & Climate	<b>Chairman:</b> Lutz Popper, Head of Research & Development, Mühlenchemie			
	24	10:00	0:10	<b>Welcome and general announcements</b> Lutz Popper
	25	10:10	0:30	<b>Cultivated wheat – wheat culture</b> Hansjörg Küster, Professor for Plant Ecology, Leibniz University Hanover
	26	10:40	0:30	<b>Weather outlook 2017</b> Drew Lerner, President, World Weather Inc.
		11:10	0:30	<b>Coffee break</b>
	27	11:40	0:20	<b>Sustainability and flour milling</b> Alberto Barbazza, Project Manager, Golfetto Sangati
F - Flour Quality, Processing & Improvement	<b>Chairman:</b> Eckhard Flöter, Berlin University of Technology			
	29	12:00	0:15	<b>Challenges and opportunities in flour milling quality systems</b> Luis Cortes, Manufacturing Director, Grupo TRIMEX
	30	12:15	0:15	<b>Impact of wheat purification on flour quality</b> Peter Striegl, Head of Business Development Industrial Milling, Bühler AG
	31	12:30	0:15	<b>Impact of wheat tempering on flour quality</b> Marco Galli, Technological Manager, Ocrim S.p.A.
	32	12:45	0:20	<b>Lipase-treated wheat lipids and their effects in breadmaking</b> Peter Köhler, Vice Director, German Research Centre for Food Chemistry
		13:05	1:00	<b>Lunch break</b>
	33	14:05	0:20	<b>Pasta production from soft wheat</b> Luciano Mondardini, Director R & D, Pavan Group
	34	14:25	0:20	<b>Wheat flour milling in francophone West Africa</b> Flavio Zambelli, Technical Director, EURAFRIQUE S.A.M.
	35	14:45	0:10	<b>Novel enzyme solution for the control of the Falling Number</b> Lutz Popper, Head of Research & Development, Mühlenchemie
	36	14:55	0:15	<b>Reduction and replacement of DATEM</b> Stefan Makollus, Food Technologist R & D, Mühlenchemie

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	No.	Time	Duration	Topics/Speakers
F - Flour Quality, Processing & Improvement	37	15:10	0:15	<b>Coping with the ban of azodicarbonamide</b> Florian Paschen, Assistant Laboratory Manager, Mühlenchemie
		15:25	0:30	<b>Coffee break</b>
	38	15:55	0:20	<b>Improvement of pasta flour</b> Katja Runkel & Jana Russnak, R & D Pasta, Mühlenchemie
	39	16:15	0:15	<b>Floursophy - beyond flour improvement</b> Fabien Varagnac, Technical Sales, Mühlenchemie
		16:30	0:20	<b>Discussion &amp; wrap up</b>
		16:50	0:10	<b>General announcements</b>
F -		17:00		<b>End of the technical part of the symposium</b>