



in cooperation with  
**Max Rubner-Institute**  
**Institute of Safety and Quality of Cereal**  
and the  
**Institute for Food Technology**  
**- Fermentation Technology- in Hohenheim**

# **74<sup>th</sup> Starch Convention**

**April 18<sup>th</sup> – 19<sup>th</sup> 2023**



## Tuesday, April 18<sup>th</sup> 2023

08<sup>00</sup> – 08<sup>30</sup> Registration

08<sup>30</sup> **Opening Remarks** by the President of the Association of Cereal Research,  
**Götz Kröner**, Ibbenbüren (Germany)

### 1. Market

08<sup>45</sup> 1.1. **Jamie Fortescue**, Brussels (Belgium)  
Current political/regulatory priorities for EU starch producers

### 2. Starch properties and modification

09<sup>15</sup> 2.1. **Oswaldo H. Campanella**, Columbus (USA)  
The creation of functional structures in starches and starch/non-starch polysaccharides mixtures by the application of controlled shear forces

09<sup>45</sup> 2.2. **Marcus Schmidt**, Detmold (Germany)  
Genotype-specific starch characteristics in relation to resistant starch formation in table potatoes

10<sup>15</sup> 2.3. **Jens Buller**, Berlin (Germany)  
Chemoselective oxidation of C6 primary hydroxyl > groups in starch - a critical analysis of the potentials

10<sup>45</sup> **Communication Break**

11<sup>15</sup> 2.4. **D.C. Saxena**, Punjab (India)  
Synthesis of nanoparticles from Guinea grass seed starch for development of Pickering emulsions

11<sup>45</sup> 2.5. **Hans Leemhuis**, Groningen (Netherlands)  
Changing the “starch” architecture using  $\alpha$ -amylase family enzymes

12<sup>15</sup> 2.6. **Guillermo Portillo**, Aarhus (Denmark)  
Environmentally friendly functionalization of starch via green deep eutectic solvents

12<sup>45</sup> **Lunch Break**

### 3. Application

14<sup>00</sup> 3.1. **Florian Wurm**, Innsbruck (Austria)  
The application of cationic starch as an auxiliary in reactive textile dyeing

### 4. Food / pharmaceutical applications

14<sup>30</sup> 4.1. **Robert Gilbert**, Queensland (Australia)  
Starch-containing foods fort improved human health

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15<sup>00</sup> 4.2. **Janusz Kapusniak**, Czestochowa (Poland)  
Fiber and prebiotic substances from starch in human nutrition

### 15<sup>30</sup> Communication Break

16<sup>00</sup> 4.3. **Tim Terstegen**, Berlin (Germany)  
Organic pea starch – Optimization for the application in food matrices

16<sup>30</sup> 4.4. **Jovin Hasjim**, Lestrem (France)  
Roquette's journey in the development of glycemic carbohydrates with slow digestion

## 5. Future developments

17<sup>00</sup> 5.1. **Nelli Elizarov**, Berlin (Germany)  
Sustainability in Transport through Renewable Fuels

17<sup>30</sup> 5.2. **Arjen Postma, Haarlem** (Netherlands)  
New BioSolutions based on LpHera technology helps you to achieve more sustainable liquefaction, reduce energy and CO2 footprint

18<sup>00</sup> **Exhibitor's Forum** – short term presentations

## Wednesday, April 19<sup>th</sup> 2023

## 6. Technology

08<sup>30</sup> 6.1. **Vijay Singh**, Urbana (USA)  
Characterization and comparison of wet milling fractions of export commodity corn originating from different international geographical locations

09<sup>00</sup> 6.2. **Ted Slaghek**, Wageningen (Netherlands)  
Electrification of the starch oxidation process

### 09<sup>30</sup> Communication Break

10<sup>00</sup> 6.3. **Maurice Essers**, Wageningen (Netherlands)  
Hydrophobization of starch via reactive extrusion (modification section)

10<sup>30</sup> 6.4. **Martin Heckl**, Freising (Germany)  
Characterisation of starch granules with different analytical methods for use in printing materials for food 3D printing

11<sup>00</sup> 6.5. **Lubbert Dijkhuizen**, Groningen (Netherlands)  
Novel alpha-Glucanotransferase enzymes that introduce alpha1-6 or alpha1-3 linkages in starch, yielding soluble dietary fibers

12<sup>00</sup> **Closing remarks** by the Chairman of the Starch Experts Group, Christoph Küsters

## Evening Program

### Monday, April 17<sup>th</sup> 2023

19<sup>30</sup> **Welcome Evening** at the **Convention Hall**, Detmold, Schuetzenberg 10

### Tuesday, April 18<sup>th</sup> 2023

19<sup>00</sup> **“Bread and Beer tasting”- Get-together** in the “Haus des Brotes” (Exhibition Hall), Detmold, Schuetzenberg 10

## Students' exhibition

Students have the possibility to send us Poster (DIN A0) or handouts (DIN A4) up front. We are going to present them at a separate space during the “normal” exhibition. Please send the necessary papers in until March 30<sup>th</sup> 2023.

## Exhibition

During the Starch Convention there is the possibility to survey special machinery and apparatus used in starch industries as well as specific laboratory equipment for starch research. Well known industrial suppliers from home and abroad will be presenting improvements and new developments within the starch industry. The exhibition is free of charge only for the participants of the Starch Convention and will remain open from 8:30 until 17:30.

## Language

The official language of the Convention will be English.

## Registration

The Convention Office will be open for registration of participants during the entire Starch Convention from 8:00 on.

## Registration Fee

**Non-members** of the Association of Cereal Research (except students, exhibitors (2 per booth) and lecturers) are requested to pay a **registration fee** of **680,- Euro** p.p. **Members** of the Association of Cereal Research and members of public institutions are requested to pay a **convention fee** of **180,- Euro** p.p. The fee includes congress materials (summaries of lectures, participation list, etc.), lunch (Tuesday) and welcome evening on Monday, coffee breaks and the bread and beer tasting on Tuesday evening. Please keep in mind that we have to charge an additional fee of 30,- Euro for credit card payments.

## Digital Support

During the convention you'll have free Wi-Fi. Please use **AGF-Gastzugang** with the following Password: **agfdt32756**

If you need **electricity** for your **mobile** or **tablet**, you can borrow **Power Charger** at the reception desk.

For further questions, please do not hesitate to contact us by telephone **0049 5231 616640** or mail **info@agf-detmold.de**

## Hotel reservations

If required, reservations can be made directly at the following Detmold hotels:

### Category 85 € bis 105 €

Hotel **Detmolder Hof**, Lange Straße 19, 32756 Detmold,  
Tel.: 05231 980990, E-Mail: [info@detmolder-hof.de](mailto:info@detmolder-hof.de)

Hotel **Elisabeth Hotel**, Elisabethstraße 5-7, 32756 Detmold,  
Tel.: 05231 948820, E-Mail: [info@elisabethhotel-detmold.de](mailto:info@elisabethhotel-detmold.de)

Hotel **Lippischer Hof**, Willi-Brandt-Platz 1, 32756 Detmold,  
Tel.: 05231 936-0, E-Mail: [info@lippischerhof-detmold.de](mailto:info@lippischerhof-detmold.de)

Hotel **H & S Residenz**, Paulinenstraße 19, 32756 Detmold,  
Tel.: 05231 937-0, E-Mail: [info.detmold@hs-hotels.de](mailto:info.detmold@hs-hotels.de)

Hotel **Wertschätzer Hotel**, Krumme Straße 36, 32756 Detmold,  
Tel.: 05231 9106136, E-Mail: [info@wrtschtzr.de](mailto:info@wrtschtzr.de)

### Category 55 € bis 70 €

Hotel **Altstadt Hotel, Exterstraße 5**, 32756 Detmold,  
Tel. 05231-96205-0, E-Mail: [info@altstadthotel-detmold.de](mailto:info@altstadthotel-detmold.de)

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