



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

73rd Starch Convention
&
18th European
Bioethanol and Bioconversion
Technology Meeting

March 29th – 31st 2022
-online-



Tuesday, March 29th

73rd Starch Convention

13⁴⁵ **Opening Remarks** by the President of the Association of Cereal Research, **Götz Kröner**, Ibbenbüren (Germany)

1. Starch based packagings

14⁰⁰ 1.1. **Birgit Kießler**, Heidenau (Germany)
Starch-based hotmelt adhesives for paper and board packaging

2. Food / pharmaceutical applications

14³⁰ 2.1. **D.C. Saxena**, Punjab (India)
Stabilization of Pickering emulsion using Octenyl succinic anhydride (OSA) modified Buckwheat starch with improved structure and morphology

15⁰⁰ 2.2. **Fred Warren**, Norwich (United Kingdom)
Structural heterogeneities in starch hydrogels

15³⁰ Break

16⁰⁰ 2.3. **Roman Bleha**, Prague (Czech Republic)
Non-traditional sources of health beneficial polysaccharides

16³⁰ 2.4. **Shiva Elayadeth**, Minneapolis (United States of America)
Soluble Rice Flour Development

17⁰⁰ 2.5. **Kathleen Hooyberghs**, Leuven (Belgium)
Impact of postharvest storage of potatoes on the molecular architecture and viscosifying potential of their starch

17³⁰ 2.6. **Gueba Agoda-Tandjawa**, Caen (France)
Starch-carrageenan interactions in aqueous media: role of each polysaccharide chemical and macromolecular characteristics

Wednesday, March 30th 2022

2. Food applications (Continuation)

- 14⁰⁰ 2.8. **Florian Hess**, Greifswald (Germany)
3D printing - The path from powdered polymers like starch to medicines customised for each patient
- 14³⁰ 2.9. **Tim Terstegen**, Berlin (Germany)
Organic pea starches – Comprehensive investigation of molecular, physicochemical and technofunctional properties

3. Starch structure and functionality

- 15⁰⁰ 3.1. **Yuzi Wang**, Paris (France)
Screening and investigating starch structure and enzymatic degradability in a wheat magic population

4. Future developments

- 15³⁰ 4.1. **Magdalena Zdanowicz**, Szczecin (Poland)
Starch treatment with deep eutectic solvents, ionic liquids and glycerol. A comparative study

16⁰⁰ Break

- 16³⁰ 4.2. **Bruna M. Miranda**, Goiás (Brasil)
A novel starch: Characterization of starch extracted from Jaboticaba (PLINIA CAULIFLORA) seeds
- 17⁰⁰ 4.3. **Christina Gabriel-Liebs**, Potsdam (Germany)
New applications for modified starch in paints and coatings
- 17³⁰ 4.4. **Jens Buller**, Potsdam (Germany)
Chemoselective oxidation of C6 primary hydroxyl groups in starch - a critical analysis of the potentials

5. Technology

- 18⁰⁰ 5.1. **Gerald Schennink**, Wageningen (The Netherlands)
Latest achievements in thermoplastic starch processing: films and foams
- 18³⁰ 5.2. **David Appelhaus, Braunschweig** (Germany)
Wetting situations and heat transfer performance of wiped film evaporators at different scales

Thursday, March 31st 2022

18th European Bioethanol and Bioconversion Technology Meeting

1. Utilization of side streams

- 14⁰⁰ 1.1 **Mervat Almuhammad**, Hohenheim (Germany)
Leftover bakery goods for bioethanol production - potentials for medium-sized companies?

2. Non starch based feedstocks

- 14³⁰ 2.1. **Luis Hoppert**, Hohenheim (Germany)
Overcoming factors limiting high-solids bioethanol production from lignocellulosic biomass

3. Future developments

- 15⁰⁰ 3.1. **Simona Vackeova**, Brussels (Belgium)
How the future of the ethanol industry depends on various external developments (market, economy, policy)
- 15³⁰ 3.2. **Nelli Elizarov**, Berlin (Germany))
Bioethanol in Germany under Europe's climate targets
- 16⁰⁰ 3.2. **Johan v. Groenestijn**, Wageningen (The Netherlands)
Production of acetic acid from waste activated sludge

73rd Starch Convention & 18th European Bioethanol and Bioconversion Technology Meeting – March 29th – 31st 2022

Language / Time zone

The official language of the Convention will be English. The announced time of the lectures is CEST – central european summer time.

Registration Fee

Prior registration is required. **Non-members** of the Association of Cereal Research - except members of governmental institutions, students and speakers - will be charged a participation fee of **450,00€** per participant for the conference. **Members** of the Association of Cereal Research and members of governmental institutions pay a conference fee of **150,00€** per person. This conference fee entitles to online access to the conference and includes the congress material. Please keep in mind that we have to charge an additional fee of **30,00€** for credit card payments.

Data privacy

Each participant accepts with his registration the storage of his personal data for the purpose to process the organization of the convention and to be invited to conventions and seminars in the future.

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