



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

**72<sup>nd</sup> Starch Convention**  
**&**  
**17<sup>th</sup> European**  
**Bioethanol and Bioconversion**  
**Technology Meeting**

**April 20<sup>th</sup> – 22<sup>nd</sup> 2021**  
**-online-**



**Tuesday, April 20<sup>th</sup> 2021**

## **72<sup>nd</sup> Starch Convention**

**13<sup>45</sup>**    **Opening Remarks** by the President of the Association of Cereal Research, **Götz Kröner**, Ibbenbüren (Germany)

### **1. Basic research**

**14<sup>00</sup>**    1.1. **Mario Martinez**, Guelph (Canada)  
Shear-induced molecular fragmentation decreases the bioaccessibility of fully gelatinized starch and its gelling capacity

**14<sup>30</sup>**    1.2. **Hervé Vanderschuren**, Gembloux (Belgium)  
Bringing the CRISPR revolution to the starch community

**15<sup>00</sup>**    1.3. **Jens Buller**, Potsdam (Germany)  
Colloidal properties and effect of derivatives in paper production

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

**16<sup>00</sup>**    1.4. **D.C. Saxena**, Punjab (India)  
Synthesis of starch nanoparticles from pearl millet by acid hydrolysis coupled with ultrasonication and their subsequent application in reinforcement of pearl millet starch films

**16<sup>30</sup>**    1.5. **Roman Bleha**, Prague (Czech Republic)  
Fungi, algae and non-traditional fruits are sources of health beneficial polysaccharides

**17<sup>00</sup>**    1.6. **Y. Yassaroh**, Groningen (Netherlands)  
The physicochemical properties and the digestibility of heat-moisture treated, linoleic acid complexes starch

### **17<sup>30</sup> Communication Break**

**18<sup>00</sup>**    1.7. **Mario Martinez**, Guelph (Canada)  
Starch Nutritional Quality: Beyond Intraluminal Digestion in Response to Current Trends

### **2. Analytics**

**18<sup>30</sup>**    2.1. **Barry McCleary**, Bray (Ireland)  
Digestible starch and available carbohydrates

**19<sup>00</sup>**    2.2. **Cyntia Klostermann**, Wageningen (The Netherlands)  
Production and characterization of resistant starch type 3

## Wednesday, April 21<sup>st</sup> 2021

### 3. Technology

- 14<sup>00</sup> 3.1. **Markus Eggenmüller**, Augsburg (Germany)  
Secrets in the dry fractionation process of pulses
- 14<sup>30</sup> 3.2. **Maurice Essers**, Wageningen (The Netherlands)  
Hydrophobic starches made via reactive extrusion
- 15<sup>00</sup> 3.3 **Markus Götz**, Hohenheim (Germany)  
Building up modular, regional biorefineries – Starch-rich residues to  
Hydroxymethylfurfural and coatings

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

- 16<sup>00</sup> 3.4. **Marco Ulbrich**, Berlin (Germany)  
The supporting effect of ultrasound on the acid hydrolysis of granular potato starch
- 16<sup>30</sup> 3.5. **Sajid Alavi**, Kansas (USA)  
Starch Extrusion Processing
- 17<sup>00</sup> 3.6. **Bart Koops**, Leiden (Netherlands)  
Improved method for the production of Iso-Malto-Oligosaccharides with higher  
molecular weight and lower glucose

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

- 18<sup>00</sup> 3.7 **Mario Martinez**, Guelph (Canada)  
Mesoscale structuring of gluten-free bread with starch
- 18<sup>30</sup> 3.8. **Lilith Baczynski**, Gent (Belgium)  
Improved process control using Oxamine in wet starch separation
- 19<sup>00</sup> 3.9. **Ted Slaghek**, Wangeningen (Netherlands)  
Starch from the oil palm trunk

## Thursday, April 22<sup>nd</sup> 2021

### 4. Application

- 14<sup>00</sup> 4.1. **Martin Kozich**, Tulln (Austria)  
Foamed starch adhesives
- 14<sup>30</sup> 4.2. **Laura Roman**, Guelph (Kanada)  
The importance of amylose retrogradation in the textural attributes of starch based foods
- 15<sup>00</sup> 4.3. **Francisco Vilaplana**, Stockholm (Sweden)  
EU project BARBARA and the compatibilization of corn starch

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

## 17th European Bioethanol and Bioconversion Technology Meeting

### 1. Alternative Feedstocks

- 16<sup>00</sup> 1.1. **Arjen van Tuijl**, Leiden (The Netherlands)  
State of the art technology in developing a new and efficient SSF enzyme for high ethanol yield in fuel ethanol production
- 16<sup>30</sup> 1.2. **Stefanie Graber**, Völs (Austria)  
Flasche statt Tonne - Lebensmittelmüllvermeidung bei Therese Molk - Use it don't waste it – how the Therese Molk bakery supports recycling instead of wasting bread

### 17<sup>00</sup> Communication Break

### 2. Process optimization (Bioconversion)

- 17<sup>30</sup> 2.1. **Elia Tomás Pejó**, Madrid (Spain)  
Biotechnological advances in lactic acid production by lactic acid bacteria: lignocellulose as novel substrate
- 18<sup>00</sup> 2.2. **Jovan Nizeyimana**, Kampala (Uganda)  
Effect of thermal pretreatment of East African Highland banana peels on biogas production

### 3. Future trends & regulation

- 18<sup>30</sup> 3.1. **Nelli Elizarov**, Berlin (Germany)  
Towards Zero Emissions in Transport: Role of crop-based biofuels

### 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 organisation of the convention and to be invited to conventions and seminars in the future.

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