in cooperation with

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

72nd Starch Convention
&
17th European
Bioethanol and Bioconversion Technology Meeting

April 20th – 22nd 2021
-online-
Tuesday, April 20th 2021

72nd Starch Convention

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

1. Basic research

1400 1.1. Mario Martinez, Guelph (Canada)
Shear-induced molecular fragmentation decreases the bioaccessibility of fully gelatinized starch and its gelling capacity

1430 1.2. Hervé Vanderschuren, Gembloux (Belgium)
Bringing the CRISPR revolution to the starch community

1500 1.3. Jens Buller, Potsdam (Germany)
Colloidal properties and effect of derivatives in paper production

1530 Communication Break

1600 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

1630 1.5. Roman Bleha, Prague (Czech Republic)
Fungi, algae and non-traditional fruits are sources of health beneficial polysaccharides

1700 1.6. Y. Yassaroh, Groningen (Netherlands)
The physicochemical properties and the digestibility of heat-moisture treated, linoleic acid complexes starch

1730 Communication Break

1800 1.7. Mario Martinez, Guelph (Canada)
Starch Nutritional Quality: Beyond Intraluminal Digestion in Response to Current Trends

2. Analytics

1830 2.1. Barry McCleary, Bray (Ireland)
Digestible starch and available carbohydrates

1900 2.2. Cyntia Klostermann, Wageningen (The Netherlands)
Production and characterization of resistant starch type 3
3. Technology

14:00 3.1. Markus Eggenmüller, Augsburg (Germany)
Secrets in the dry fractionation process of pulses

14:30 3.2. Maurice Essers, Wageningen (The Netherlands)
Hydrophobic starches made via reactive extrusion

15:00 3.3 Markus Götz, Hohenheim (Germany)
Building up modular, regional biorefineries – starch-rich residues to
Hydroxymethylfurfural and coatings

15:30 Communication Break

16:00 3.4. Marco Ulbrich, Berlin (Germany)
The supporting effect of ultrasound on the acid hydrolysis of granular potato starch

16:30 3.5. Sajid Alavi, Kansas (USA)
Starch Extrusion Processing

17:00 3.6. Bart Koops, Leiden (Netherlands)
Improved method for the production of Iso-Malto-Oligosaccharides with higher
molecular weight and lower glucose

17:30 Communication Break

18:00 3.7 Mario Martinez, Guelph (Canada)
Mesoscale structuring of gluten-free bread with starch

18:30 3.8. Lilith Baczynski, Gent (Belgium)
Improved process control using Oxamine in wet starch separation

19:00 3.9. Ted Slaghek, Wangeningen (Netherlands)
Starch from the oil palm trunk
Thursday, April 22nd 2021

4. Application

14:00 4.1. Martin Kozich, Tullin (Austria)
Foamed starch adhesives

14:30 4.2. Laura Roman, Guelph (Canada)
The importance of amylose retrogradation in the textural attributes of starch based foods

15:00 4.3. Francisco Vilaplana, Stockholm (Sweden)
EU project BARBARA and the compatibilization of corn starch

15:30 Communication Break

17th European Bioethanol and Bioconversion Technology Meeting

1. Alternative Feedstocks

16:00 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

16:30 1.2. Stefanie Graber, Völs (Austria)
Flasche statt Tonne - Lebensmittelmüllvermeidung bei Therese Mölk - Use it don’t waste it – how the Therese Mölk bakery supports recycling instead of wasting bread

17:00 Communication Break

2. Process optimization (Bioconversion)

17:30 2.1. Elia Tomás Pejó, Madrid (Spain)
Biotechnological advances in lactic acid production by lactic acid bacteria: lignocellulose as novel substrate

18:00 2.2. Jovan Nizeyimaana, Kampala (Uganda)
Effect of thermal pretreatment of East African Highland banana peels on biogas production

3. Future trends & regulation

18:30 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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