



in cooperation with
Max Rubner-Institute
Institute of Safety and Quality of Cereal

77th Starch Convention

April 14th – 15th 2026



Register here

Tuesday, April 14th 2026

08⁰⁰ **Registration**

08³⁰ **Opening Remarks** by the President of the Association of Cereal Research,
Götz Kröner, *Kröner-Stärke GmbH Ibbenbüren (Germany)*

1. Biocatalysis

08⁴⁵ 1.1. **Birte Svensson**, *DTU, Kgs. Lyngby (Denmark)*
High-Amylose Granular Starches – Enzymatic Modification and Degradation

09¹⁵ 1.2. **Maurice Essers**, *WFBR (Netherlands)*
Dual-Enzyme-Induced Polymerization for the Synthesis of Hyperbranched,
High-Molecular-Weight α -Glucans

09⁴⁵ 1.3. **Prof. Dr. Lubbert Dijkhuizen**, *CarbExplore Research BV Groningen (Netherlands)*
Characterization of novel starch modifying alpha-glucanotransferase enzymes
and their alpha-glucan products

10¹⁵ 1.4. **Dr. Slavko Kralj**, *IFF (International Flavors and Fragrances) (Netherlands)*
From Concept to Creation: The Rise of Designed Enzymatic Biomaterials™

10⁴⁵ **Communication Break**

2. Structure and Analysis

11¹⁵ 2.1. **Prof. Dr. Daniel Wefers**, *Martin Luther University Halle (Germany)*
Structural characterization of enzymatically modified starch: challenges and
perspectives

11⁴⁵ 2.2. **Prof. Samuel C. Zeeman**, *Plant Biochemistry, Institute of Molecular Plant Biology,
Department of Biology, ETH Zurich (Switzerland)*
A fresh look at starch granule biogenesis: new approaches to dissect a
complex cell-biological process

12¹⁵ 2.3. **Dr. Brittany Hazard**, *John Innes Centre (UK)*
Modifying Starch Structure in Bread Wheat to Improve Nutritional Quality

12⁴⁵ **Lunch Break**

3. Industrial Modification and Application

- 13⁴⁵ 3.1. **Renate Weiß**, *Agrana Research & Innovation Center (Austria)*
Mycotoxin reduction in corn gluten flour
- 14¹⁵ 3.2. **Associate Professor Magdalena Zdanowicz**, *West Pomeranian University of Technology, Szczecin (Poland)*
Novel generation of plasticizers based on eutectic systems for thermoplastic starch and its composites
- 14⁴⁵ 3.3. **Dennis ter Denge, MSc.**, *Van Hall Larenstein UAS (Netherlands)*
Valorization of waste bread into bread paste as a product for human consumption
- 15¹⁵ 3.4. **Francesco Filippi**, *AVEBE (Netherlands)*
Starch: the talented player of clean-label development

15⁴⁵ Communication Break

4. Innovation

- 16¹⁵ 4.1. **Henri Max Deda**, *scienceOS (Germany)*
How Research Teams Use AI to Read, Compare, and Organize Research Knowledge – with scienceOS
- 16⁴⁵ 4.2. **Dr. Gatien Fleury**, *CEA Cadarache (France)*
Microalgae as a Starch Feedstock: A Path to Sustainable Bioplastics?
- 17¹⁵ 4.3. **Michael Haendel**, *Fraunhofer-Institut für System- und Innovationsforschung ISI (Germany)*
Electrification and flexibility potential in the starch industry. Challenges facing the transformation in Germany

Exhibitor's Forum – short term presentations

Wednesday, April 15th 2026

5. Side streams

- 09⁰⁰ 5.1. **Dr. Willi Witt**, *ProAmid Consult, Tecklenburg (Germany)*
Rethinking Starch and Protein Processing – Turning Low-Value Side Streams into High-Value Products and Energy
- 09³⁰ 5.2. **Max Brennecke**, *Max Rubner-Institut (Germany)*
Increasing the nutritional value of potato products by enrichment with sustainably generated dietary fiber
- 10⁰⁰ 5.3. **Dafna Gabbay**, *Finally Foods Ltd (Israel)*
Growing Dairy Proteins in Potatoes: A Molecular Farming Approach

10³⁰ Communication Break

6. Manufacturing

- 11⁰⁰ 6.1. **Sharline Nikolay**, *Max Rubner-Institut (Germany)*
Effects of multipass milling and air classification on the starch- and protein-rich fractions of faba beans
- 11³⁰ 6.2. **Halil Ibrahim Yalgin**, *GPPE (Türkiye)*
Process Fundamentals for Corn Starch Manufacturing
- 12⁰⁰ 6.3. **Dr. Yannik Stark**, *GEA (Germany)*
Electrification of drying processes through high-temperature heat pumps based on mechanical vapor recompression
- 12³⁰ **Closing remarks** by the Chairman of the Starch Experts Group, **Christof Küsters**, *Cargill R&D Center Europe (Belgium)*

12⁴⁵ Lunch snack & end of the conference

Evening Program

Monday, April 14th 2026

19⁰⁰ **Welcome Evening** at the Convention Hall, Detmold, Schuetzenberg 10

Tuesday, April 15th 2026

19⁰⁰ **Get-together & dinner** in the „Stratosphäre“, Detmold, Privat-Brauerei Strate, Palaisstr. 1-13, 32756 Detmold

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 30th 2026.

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 8³⁰ until 17³⁰.

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 795,- Euro** p.p. **Members** of the Association of Cereal Research and members of public institutions are requested to pay a **convention fee of 295,- 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 dinner introduced by a 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 we provide you with free Wi-Fi “**AGF-Gastzugang**”. You find the password displayed at the Convention Office.

For further questions, please do not hesitate to contact us by telephone **+49 5231 61664-0** or mail **info@agf-detmold.de**

Hotel reservations

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

Category €95 to €115

Hotel **Detmolder Hof**, Lange Straße 19, 32756 Detmold,
Tel.: +49 5231 980990, E-Mail: info@detmolder-hof.de

Hotel **Elisabeth Hotel**, Elisabethstraße 5-7, 32756 Detmold,
Tel.: +49 5231 948820, E-Mail: info@elisabethhotel-detmold.de

Hotel **Lippischer Hof**, Willi-Brandt-Platz 1, 32756 Detmold,
Tel.: +49 5231 936-0, E-Mail: info@lippischerhof-detmold.de

Hotel **Hagedorn Residenz Hotel Detmold**, Paulinenstraße 19, 32756 Detmold,
Tel.: +49 5231 937-0, E-Mail: info@hotel-residenz-detmold.de

Hotel **Wertschätzer Hotel**, Krumme Straße 36, 32756 Detmold,
Tel.: +49 5231 9106136, E-Mail: info@wrtschtr.de

Category €60 to €85

Hotel **Altstadt Hotel, Exterstraße 5**, 32756 Detmold,
Tel. +49 5231-96205-0, E-Mail: info@altstadthotel-detmold.de

For further questions, please do not hesitate to contact us by
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Detmolder Institut für Getreide- und Fettanalytik

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