



in cooperation with
Max Rubner-Institut – Department of Safety and Quality of Cereal

70th Convention of Baking- Technology

November 12th – 13th 2019
in Detmold



Tuesday, November 12th 2019

from 8⁰⁰ h **Registration**

8³⁰ h **Opening** by the Vice President of the Association of Cereal Research (AGF),
Heribert Kamm, Bochum
Tribute to the best Detmolder Backmanager 2019

1. Food Law

9⁰⁰ h 1.1. **Alexander Meyer-Kretschmer**, Düsseldorf
New developments in Food Law

2. Technology

9³⁰ h 2.1. **Thekla Alpers, Sabina Paulik, Mario Jekle, Thomas Becker**, Freising
Functionality of enzymes in baked goods – Insights into the mode of action after
baking

10⁰⁰ h 2.2. **Mario Jekle, Silvia Brandner, Thomas Becker**, Freising
A novel process for immediate dough relaxation

10³⁰ h 2.3. **Thomas Klatzer, Johann Klaushofer**, Dinkelsbühl and **Rico Selbmann**,
Frankenberg
New findings in vacuum technology for the production of baked goods

11⁰⁰ h - communication break

11³⁰ h 2.4. **Etienne Vassiliadis**, Barcelona and **Christoph Heger**, Feldkirchen-
Westerham
Tritordeum: key reasons for using this innovative cereal in the German bakery
sector

12⁰⁰ h 2.5. **Elisabeth Scirba**
Results of the survey of the sodium chloride content in bakery products 2018 in
the context of the national reduction and innovation strategy of the Ministry of
Nutrition and Agriculture

12³⁰ h - lunch break

3. Education and communication

14⁰⁰ h 3.1. **Thomas Muschelknautz** and **Klaus Borchers**, Weinheim
The bread sommelier movement: bread ambassadors change the market

14³⁰ h 3.2. **Julia Gustavus**, Berlin
Communication. Polyvalent. Successful. Confidently deal with every conversation
partner

15⁰⁰ h 3.3. **Karen Bartelt** and **Harald Laufs**, Hannover
Digitization of the bakery trade - Influences on the Working Environment

15³⁰ h - communication break

University Forum

16⁰⁰ h short contributions from graduates

17⁰⁰ h **exhibition forum**

After the last presentation we serve **bread & wine** in the exhibition hall.

Wednesday, November 13th, 2019

4. New harvest

8³⁰ h 4.1. **Günter Unbehend**, Detmold
Harvest quality and quality of selected commercial ground cereal products from the harvest 2019

5. Technology

9⁰⁰ h 5.1. **Torsten Zense**, Isernhagen
Individually defined kneading

9³⁰ h 5.2. **Frans Guster**, Uzwil
Automation as a management tool for production processes and technologies in the bakery industry

10⁰⁰ h - communication break

10³⁰ h 5.3. **Maximilian Koch**, Bayreuth
Robotics and automation in the baking industry-Performance and hygienic requirements to meet customer demands, equipment to streamline operations from process to end of line

11⁰⁰ h 5.4. **Florian Paschen**, Isernhagen
Predough and Sourdough

6. News

11³⁰ h 6.1. **Marc Cassier**, Paris
Breadinitiative; Bread Promotion Support from EU

12⁰⁰ clock - lunch break

13³⁰ h 6.2. **Jens Kaß**, Berlin
Quo Vadis Organic Production – how much can our market absorb/digest?

Closing speech by the Chairman of the Committee for Baking Technology, **Georg Heberer**, Mühlheim

Evening Programm

Monday, November 11th, 2019

19³⁰ h **Welcome evening** of the already arrived participants with traditional **kale meal** on the Schuetzenberg.

Tuesday, November 12th, 2019

After the last presentation we serve **bread & wine** in the exhibition hall.

20⁰⁰ h **cozy get-together** in the restaurant "Strate's Brauhaus", Lange Str. 35, 32756 Detmold

Conditions of Participation

Prior registration is required. **Non-members** of the Association of Cereal Research e.V.- expect by members of **state institutions, exhibitors** (2 persons per exhibition stand) and by **speakers** - will be charged a participation fee of **€ 600,00** per participant for the conference. **Members of the Association of Cereal Research e.V. and members of state institutions** pay a standard daily rate of **€ 100,00** per person. This conference package includes the congress material (conference brochure, list of participants, etc.) and the evening program (welcome evening, lunch, communication breaks, bread and wine). Please keep in mind that we have to demand an additional fee of € 30,00 for credit card payments.

Exhibition

During the conference for baking technology a machine and equipment exhibition takes place in the "Haus des Brotes" (Exhibition hall) with the participation of renowned companies participate from home and abroad who present their innovations and product improvements. Visiting the exhibition is in conjunction possible by visiting the conference.

Data protection

The participant agrees with the registration with the storage of his / her personal data for the purposes of the seminar or course and exam processing.

The organizer may post photos of the event, please inform the photographers on a case-by-case basis if you disagree.

Shuttle-Service (Residenz-Taxi, Tel. +49 5231/27747)

Detmold – Altenbeken railway station	50,00 €
Detmold – Bielefeld railway station	60,00 €
Detmold – Airport Paderborn-Lippstadt	90,00 €
Detmold – Airport Hannover	198,00 €
Detmold – Airport Düsseldorf	345,00 €
Detmold – Airport Frankfurt a.M.	480,00 €

Hotel reservations

We kindly ask you to make your room reservations **before October 11th 2019** by using the enclosed registration form. After the deadline, please make sure to reserve a room by yourself. The confirmation of the reservation is made within 14 days before the meeting directly by the hotel.

Category up to 120 €

Hotel **Detmolder Hof**, Lange St. 19, 32756 Detmold,
Tel.: 05231 980990, Fax: 05231 98099222, E-Mail: info@detmolder-hof.de

Elisabeth Hotel, Elisabethstr. 5-7, 32756 Detmold,
Tel. 05231 948820, Fax. 05231 9488222, E-Mail: info@elisabethhotel-detmold.de

Hotel **Lippischer Hof**, Willi-Brandt-Platz 1, 32756 Detmold,
Tel.: 05231 936-0, Fax: 05231 24470, E-Mail: info@lippischerhof-detmold.de

H &S Residenz Hotel, Paulinenstr. 21, 32756 Detmold,
Tel.: 05231 937-0, Fax: 05231 937333, E-Mail: info.detmold@hs-hotels.de

Category up to 70 €

Altstadt Hotel, Exterstr. 5, 32756 Detmold,
Tel. 05231-96205-0, Fax: 05231-96205-29, E-Mail: info@altstadthotel-detmold.de

Haus am Wasserfall, Schlehenweg 30, 32760 Detmold,
Tel.: 05231 94240, Fax: 05231 942424

Waldhotel Bärenstein, Am Bärenstein 44, 32805 Horn-Bad Meinberg,
Tel: 05234 2090, Fax: 05234 209269, E-Mail: info@hotel-baerenstein.de

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Detmolder Institut für Getreide- und Fettanalytik

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Backversuche



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