



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

73rd Convention of Milling- Technology

with
Harvest information

September 13th – 14th 2022
in Detmold



Tuesday, September 13th 2022

from 8⁰⁰ h Registration

Harvest information

Management: Dirk Wilke, Münster

8³⁰ h **Opening remarks by Dirk Wilke**, Münster

8⁴⁵ h **Lorenz Hartl**, Freising
Wheat and rye quality 2022 - results of field trials

09¹⁵ h **Günter Unbehend und Jens Begemann**, Detmold
Wheat and rye quality 2022. First experiences of mill and trade samples

09⁴⁵ h **Alexandra Hüsken**, Detmold
The grain harvest 2022: quantities and qualities

10¹⁵ h **Christine Schwake-Anduschus** and **Dorothea Link**, Detmold
Occurrence of mycotoxins in wheat and rye samples of the 2022 crop

10⁴⁵ h Communication break

11¹⁵ h **Dirk Rentel**, Hannover
Presentation of new varieties in wheat and rye 2022

11⁴⁵ h **N.N.**,
current grain situation worldwide

12¹⁵ h **Panel discussion:**
Assessment of the harvest 2022 through practice and harvesting with the speakers of this year's harvest meeting

12⁴⁵ h **Conclusion words**

Lunch break

73rd Convention of Milling-Technology

14⁰⁰ h **Opening remarks** by Vice-President of the Association of Cereal Research (AGF) e.V., **Michael Borgstedt**, Bielefeld

14¹⁵ h **Wolfram Lehmann**, Hof
Work-Life-Unity

1. Technology

14⁴⁵ h 1.1. **Maro Bauer**, Martinsried
From silo to bag - bagging systems for milling products

15¹⁵ h 1.2. **Dietmar Heinemann**, Braunschweig
Solutions around the Roller Mill

15⁴⁵ h 1.3. **Andre Reinecke**, Braunschweig
New Generation of Weighing and Dosing Systems

16¹⁵ **Communication break**

16⁴⁵ h 1.4. **Mathias Mayser**, Duisburg
Development of a mini-baking trial for wheat-based and gluten-free doughs

2. Research

17¹⁵ h 2.1. **Lilit Ispiryan**, Cork (Ireland)
FODMAPs in cereals, pseudo cereals and legumes: A systematic approach for the development of functional low FODMAP products

17¹⁵ h **Exhibitors Forum**
Short presentations from selected exhibitors. This **Forum** gives the opportunity to exhibitors to introduce their latest news and innovation to the audience within a short summary.

afterwards **Evening Programm**

Wednesday, September 14th 2022

2. Research (continuation)

08³⁰ h 2.2. **Christine Schwake-Anduschus** and **Dorothea Link**, Detmold
Limit values for ergot alkaloids

09⁰⁰ h 2.3. **Jens Begemann**, Detmold
Effect of Water Content on evaluation of Wheat Quality

3. Nutrition

- 09³⁰ h 3.1. **Sören Rossmann**, Bad Zwischenahn
Soy beans made in Germany – Local protein sourcing for plant based meat

10⁰⁰ Kommunikationspause

- 10³⁰ h 3.2. **Markus Löns**, Duisburg
Analytical characterization and lab-scale processing of gluten-free raw materials
- 11⁰⁰ h 3.3. **Anke Hausmann**, Uzwil (Schweiz)
Alternative Protein – tackling the shifting market demands for the milling industry
- 11³⁰ h 3.4. **Rubina Rumler**, Wien (Österreich)
Sorghum and its potential for the Western cereal industry
- 12⁰⁰ h 3.5. **Caroline Nichols**, München
Oats. Simply great. – An introduction into the new way of cooking with oats.
With porridge-entrepreneur Caroline Nichols

12³⁰ Lunch break

- 13³⁰ h 3.6. **Susanne Jorre**, Köln
Options for Environmental Assessment of Products

4. Education

- 14⁰⁰ h 4.1. **Petra Sträter** and **Anne-Kristin Barth**, Stuttgart und Berlin
Human resources - education, training, career changer
- 14³⁰ h 4.2. **Deutsche Müllerschule**, Braunschweig
Presentation of a current project work

Closing remarks by the Chairman of the Milling-Experts Group **Dr. Thomas Rolle**, Grünhainichen

Evening Program

Monday, 12th September 2022

18⁰⁰ h **Welcome Evening** at the Convention Hall, Detmold, Schuetzenberg 10

Tuesday, 13th September 2022

18⁰⁰ h **“Foodpairing – Beer & Bread”** with the **Privat-Brewery Strate Detmold**
and the **Backery H. Biere”** on Schuetzenberg

Workshops (only in German language)

Workshops

Workshops 13.09.-14.09.2022

- a. 8:30 bis 9:15 Uhr **Vorabcheck Besatz**
 - Gesetzliche Vorschriften zur Besatzbestimmung
 - Bestimmung der Besatzfraktionen

- b. 10:00 bis 10:45 Uhr **Beurteilung der Backfähigkeit von Weizen und Weizenmehl**
 - Voraussetzungen für die Backfähigkeit
 - Methodenübersicht (Analytik/ Rheologie)
 - ❖ Feuchtklebergehalt
 - ❖ Sedimentationswert
 - ❖ Fallzahl
 - ❖ Farinogramm
 - ❖ Extensogramm

- c. 12:00 bis 12:45 Uhr **Möglichkeiten der Feuchtigkeits- und Proteinbestimmung bei Getreide und Getreidemahlerzeugnissen**
 - Methodenübersicht (Brabender MT, Memmert TS, Kjeldahl, Dumas, NIR/NIT)
 - Informationen zum Netzwerk
 - Vor- und Nachteile Standardanalytik/Schnellmethoden
 - Möglichkeiten der Qualitätskontrolle von Schnellmethoden

Maximal 5 Teilnehmer je Workshop, Anmeldung erforderlich!

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

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

Conditions of Participation

Prior registration is required. From **non-members** of the Association of Cereal Research e.V. - except by members of **state institutions, exhibitors** (2 people per booth) and by **speakers** - a participation fee is charged by **€ 620,00** 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 **€ 120,00** per person. This conference package includes the congress material (conference brochure, list of participants, etc.) and the event program (reception on monday, lunches, communication breaks and the evening event on tuesday evening). Please keep in mind that we have to demand an additional fee of € 30,00 for credit card payments.

Exhibition

During the conference there will be a machine and equipment exhibition 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.

Hotelreservierungen

Bei den folgenden Detmolder Hotels können bei Bedarf Reservierungen **direkt** unter dem Stichwort „Arbeitsgemeinschaft Getreideforschung“ vorgenommen werden:

Kategorie 85 € bis 105 €

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

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

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

Hotel **H & S Residenz**, Paulinenstraße 19, 32756 Detmold,
Tel.: 05231 937-0, E-Mail: info.detmold@hs-hotels.de

Wertschätzer Hotel, Krumme Straße 36, 32756 Detmold,
Tel.: 05231 9106136, E-Mail: info@wrtschtr.de

Kategorie 55 € bis 70 €

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

Wir sorgen dafür, dass Getreide in aller Munde bleibt



Qualitätsuntersuchungen für die Getreidewirtschaft

Getreide- und Mehlanalytik

Backversuche



Weitere Informationen unter www.digefa.de