



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

# 71<sup>st</sup> Convention of Milling- Technology

with  
Harvest information

September 15<sup>th</sup> – 16<sup>th</sup> 2020  
in Detmold



## Tuesday, September 15<sup>th</sup> 2020

from 8<sup>00</sup> h      **Registration**

### Harvest information

**Management: Dr. Bertrand Matthäus**, Detmold

8<sup>30</sup> h      **Opening remarks by Dr. Bertrand Matthäus**, Detmold

8<sup>45</sup> h      **Herbert v. Francken-Welz**, Bad Kreuznach  
Wheat and rye quality 2020 - results of field trials in Rhineland-Palatinate

09<sup>15</sup> h      **Günter Unbehend und Jens Begemann**, Detmold  
Wheat and rye quality 2020. First experiences of mill and trade samples

09<sup>45</sup> h      **Alexandra Hüsken**, Detmold  
The grain harvest 2020: quantities and qualities

10<sup>15</sup> h      **Christine Schwake-Anduschus**, Detmold  
Occurrence of mycotoxins in wheat and rye samples of the 2020 crop

### 10<sup>45</sup> h Communication break

11<sup>15</sup> h      **Dirk Rentel**, Hannover  
Presentation of new varieties in wheat and rye 2020

11<sup>45</sup> h      **Kai-Hendrik Howind**, Hannover  
Cereal fertilization with focus on the new ordinance DÜV

12<sup>15</sup> h      **Panel discussion:**  
Assessment of the harvest 2020 through practice and harvesting with the speakers of this year's harvest meeting

13<sup>00</sup> h      **Conclusion words**

### Lunch break

## 71<sup>st</sup> Convention of Milling-Technology

14<sup>00</sup> h            **Opening remarks** by Vice-President of the Association of Cereal Research (AGF) e.V., **Michael Borgstedt**, Bielefeld

### 1. Latest news

14<sup>15</sup> h            1.1. **Peter Haarbeck**, Berlin  
COVID-19 and the Cereal Processing, Milling and Starch Industries

14<sup>45</sup> h            1.2. **Andreas Hummel**, Kloten (CH)  
State of the art digital quality management

15<sup>15</sup> h            1.3. **Sebastian Krug**, Kassel  
In 3 steps to a climate-neutral company: opportunities and challenges

#### 15<sup>45</sup>    **Communication break**

16<sup>15</sup> h            1.4. **Viktor Schäfer**, Duisburg  
Smart Workflows – Industrie 4.0 in the lab

16<sup>45</sup> 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 16<sup>th</sup> 2020

### 2. Training / Staff Development

08<sup>30</sup> h            2.1. **Andreas Baitinger**, Hoppenlau  
Qualification of employees in milling companies - Certified specialist in the milling and grain industry

09<sup>00</sup> h            2.2. **Michael Weber**, St.Gallen (CH)  
Future challenges for the milling industry and the associated effects on the training of skilled workers

### 3. Technology

09<sup>30</sup> h            3.1. **Tanja Etges und Sebastian Ritter**, Aachen  
Mills as an energy-intensive company in the area of tension of energy policy framework conditions

#### 10<sup>30</sup>    **Communication break**

- 10<sup>30</sup> h            3.2. **Tatjana Mermann**, Frankenthal  
PureGrain Shell Technology for Wheat, Durum Wheat and Spelt
- 11<sup>00</sup> h            3.2. **Marvin Wulfmeyer**, Detmold  
Validation of the Extensograph rapid method and the Micro-Extensograph method
- 11<sup>30</sup> h            3.3. **Helge Evers**, Hildesheim und **Christoph Lehmann**, Quedlinburg  
Increase in efficiency due to automation of grain reception and sampling
- 12<sup>00</sup> h            3.4. **Herbert Pertl**, Braunschweig  
State of the art digital quality management

**12<sup>30</sup> Lunch break**

- 13<sup>30</sup> h            3.5. **Martin Friesser**, Braunschweig  
Optical sorters
- 14<sup>00</sup> h            3.6. **Adriana Grüşchow**, Zürich (CH)  
Smart Sensors

#### **4. Research and Development**

- 14<sup>30</sup> h            4.1. **Sabrina Geißlitz**, Karlsruhe  
Baking quality and protein composition of common wheat, spelt, emmer and einkorn

**15<sup>00</sup> Communication break**

- 15<sup>30</sup> h            4.2. **Jens Begemann**, Detmold  
Growth and reduction of microbial contamination during wheat tempering
- 16<sup>00</sup> h            4.3. **Elisabeth Scieurba**, Detmold  
FODMAP – current research work on the MRI
- 16<sup>30</sup> h            4.4. **Alexandra Hüsken**, Detmold  
Hectolitre weight of oats: reliability of the measurement method

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

## Evening Programm

### Monday, 14<sup>th</sup> September 2020

19<sup>30</sup> h                    **Welcome Evening** (with snacks and beverages at the Convention Hall, Detmold, Schuetzenberg 10)

### Tuesday, 15<sup>th</sup> September 2020

18<sup>00</sup> h                    **Sightseeing at the “Old town of Bielefeld”** followed by **a cozy get-together** at the **Brauhaus Joh. Albrecht Bielefeld**  
([www. brauhaus-joh-albrecht.de/bielefeld](http://www.brauhaus-joh-albrecht.de/bielefeld)) Hagenbruchstraße 8,  
33602 Bielefeld

17<sup>15</sup> h                    departure by bus from Schuetzenberg

22<sup>00</sup> h                    return to the Schuetzenberg or to Detmold city  
Arrival at 22<sup>30</sup> h in Detmold

## Workshops (only in German language)

### Workshops

#### Müllerei-Tagung 2020 – Workshop 15.09.-16.09.2020

- a. 8:30 bis 9:15 Uhr **Vorabcheck Besatz** (Dr. N. Elbegzaya)
  - Gesetzliche Vorschriften zur Besatzbestimmung
  - Bestimmung der Besatzfraktionen
  
- b. 10:00 bis 11:30 Uhr **Beurteilung der Backfähigkeit von Weizen und Weizenmehl** (C.Maas, C. Kerl)
  - 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** (C.Kerl)
  - Methodenübersicht (Brabender MT, Memmert TS, Kjeldahl, Dumas, NIR/NIT)
  - Informationen zum Netzwerk
  - Vor- und Nachteile Standardanalytik/Schnellmethoden
  - Möglichkeiten der Qualitätskontrolle von Schnellmethoden

**Max. 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 evening program (Welcome Evening, lunches, communication breaks and the evening event on September 17<sup>th</sup>). Please keep in mind that we have to demand an additional fee of € 30,00 for credit card payments.

## Online 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 **€ 290,00** 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 **€ 60,00** per person. This conference package includes the congress material (conference brochure, list of participants, etc.) as pdf. Log-in details will be sent out shortly before the convention. 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.

## **Accomodation**

We kindly ask you to make your room reservations **before August 17<sup>th</sup> 2020** 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

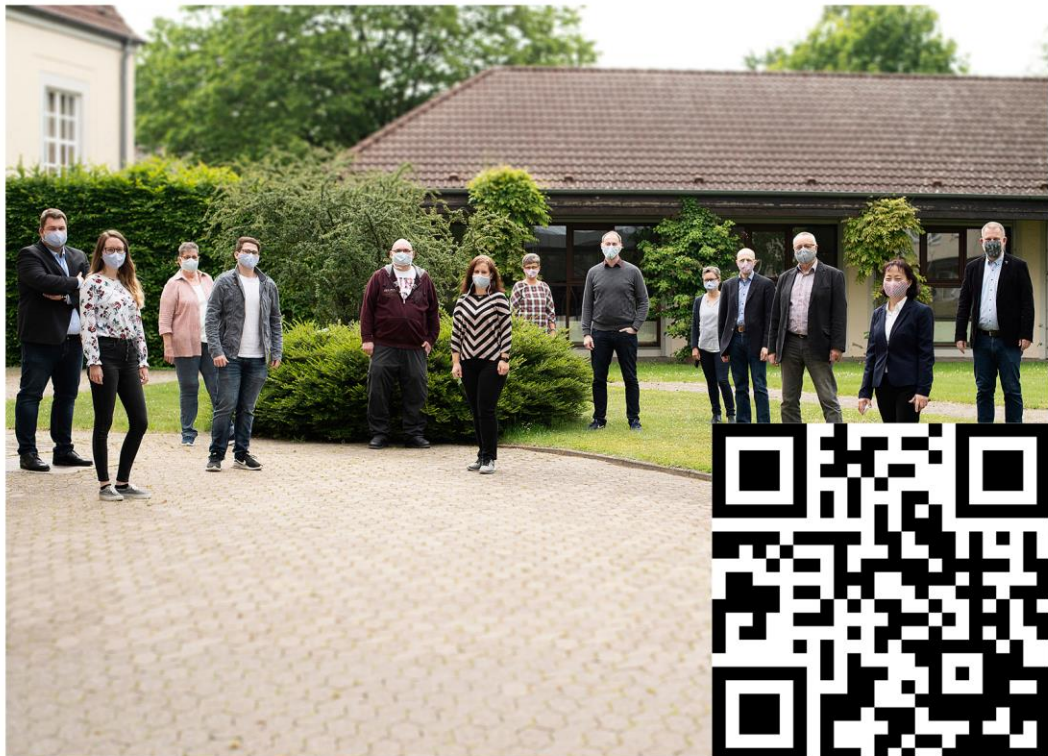
**Waldhotel Bärenstein**, Am Bärenstein 44, 32805 Horn-Bad Meinberg,  
Tel: 05234 2090, Fax: 05234 209269, E-Mail: info@hotel-baerenstein.de





Arbeitsgemeinschaft Getreideforschung e. V.

## **Wir sorgen dafür, dass Getreide in aller Munde bleibt**



**Eigenes, modern eingerichtetes Vortragshaus  
für ca. 300 Teilnehmer**

**Internationaler Erfahrungsaustausch und  
Förderung der fachlichen Ausbildung**

**Methodenkurse, Seminare und Intensivkurse  
werden vergünstigt angeboten.**

**Weitere Informationen unter [www.agfdt.de](http://www.agfdt.de)**