



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

# 70<sup>th</sup> Convention of Milling- Technology

with  
Harvest information

September 17<sup>th</sup> – 18<sup>th</sup> 2019  
in Detmold



## Tuesday, September 17<sup>th</sup> 2019

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

### Harvest information

**Management: Dr. Norbert Haase, Detmold**

8<sup>30</sup> h      **Opening remarks by Dr. Norbert Haase, Detmold**

8<sup>45</sup> h      **Lorenz Hartl, Freising**  
Wheat and Rye harvest 2019 - Regional results and experience from agriculture

9<sup>15</sup> h      **Bernhard Chilla, Hannover**  
Wheat and rye harvest 2019 - results and experiences of cooperative agricultural trade

9<sup>45</sup> h      **Günter Unbehend and Jens Begemann, Detmold**  
Wheat and rye quality 2019 - First experiences of mill and trade samples

10<sup>15</sup> h      **Anja Kuhfuß, Bonn**  
The grain supply balances in Austria, France and Germany in comparison'

### 10<sup>15</sup> h Communication break

11<sup>00</sup> h      **Alexandra Hüsken, Detmold**  
The grain harvest 2019: quantities and qualities

11<sup>30</sup> h      **Christine Schwake-Anduschus, Detmold**  
Occurrence of mycotoxins in wheat and rye samples of the 2019 crop

12<sup>00</sup> h      **Dirk Rentel, Hannover**  
Presentation of new varieties in wheat and rye 2019

12<sup>30</sup> h      **Panel discussion:**  
Assessment of the harvest 2019 through practice and harvesting with the speakers of this year's harvest meeting

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

### Lunch break

## 70<sup>th</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. Storage Protection

14<sup>15</sup> h            1.1. **Cornel Adler**, Berlin  
Insect pest management 4.0 – early detection and control in grain processing

14<sup>45</sup> h            1.2. **Nadine Feuerbach**, Berlin  
Stored Product Protection Network - New Ways for Sustainable Storage

15<sup>15</sup> h            1.3. **Manfred Weger and Rudolf Kammerer**, Kiens/Ehrenbrug  
Increased product quality due to controlled mill ventilation

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

16<sup>15</sup> h            1.4. **Ralph Hillebrecht**, Glonn  
Application of Ozone in Grain storage and processing to terminate Insects, Fungus and other unwanted biologic activity

16<sup>45</sup> h            1.5. **Martin Stelzner**, Mönchengladbach  
Under the millstone - construction, maintenance and repair in the light of the new construction law

17<sup>15</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 18<sup>th</sup> 2019

### 2. Training / Staff Development

8<sup>30</sup> h            2.1. **Michael Gutting**, Dresden  
miller of the future

9<sup>30</sup> h            2.2. **Michael Haag**, Alsleben  
problem: Quality management. Are the entrepreneurs still masters in their own house? Lecture with subsequent discussion in small groups

10<sup>00</sup> h            2.3. **Peter Haarbeck**, Berlin  
How do we get closer to the ideal: training and further education in the milling industry

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

### 3. Technology

- 11<sup>00</sup> h            3.1. **Andreas Kleiner**, Appenzell (CH)  
Process optimization through intelligent weighing systems
- 11<sup>30</sup> h            3.2. **Nicolas Trounce**, Uzwil (CH)  
From roller mill to integrated grinding system
- 12<sup>00</sup> h            3.3. **Martin Ellengast and Andreas Hummel**, Kloten  
A new level of food safety, hygiene and traceability - FactoryClean

#### 12<sup>30</sup>    Lunch break

- 13<sup>30</sup> h            3.4. **Tom Boldt, Felix Bruckmann, Florian Fritsch und Nigel Miller**,  
Braunschweig  
Planning of a Wheatmill with a capacity of 200 t/d in Setif – Algeria

### 4. Research and Development

- 14<sup>00</sup> h            4.1. **Benedict Purschke**, Uzwil (CH)  
Insects – Turn bran into a new protein source
- 14<sup>30</sup> h            4.2. **Estelle Klas**, Bingen  
Vital wheat gluten: Differentiation of networking properties using the  
GlutoPeak
- 15<sup>00</sup> h            4.3. **Jessica Wiertz**, Duisburg  
Gluten free products and product development
- 15<sup>30</sup> h            4.4. **Susanne Severitt**, München  
Milling and radiation protection- How does it combine?

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

## Evening Programm

### Monday, 16<sup>th</sup> September 2019

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

### Tuesday, 17<sup>th</sup> September 2019

18<sup>00</sup> h                    **Sightseeing at the „Externsteine“** ([www.externsteine-info.de](http://www.externsteine-info.de)) followed by **a cozy get-together** at the **Waldhotel Bärenstein** ([www.hotel-baerenstein.de](http://www.hotel-baerenstein.de)), Am Bärenstein 44, 32805 Horn-Bad Meinberg

18<sup>00</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)

### Müllerei-Tagung 2019 – Workshop 17.09.-18.09.2019

- a. 8:30 bis 10:00 Uhr **Vorabcheck Getreidegesundheit** (Dr. N. Elbegzaya)
  - Gesetzliche Vorschriften zur Besatzbestimmung
  - Bestimmung der Besatzfraktionen
  - Sensorische Prüfung (Beurteilung gesund und handelsüblich)
  - 4-Stufen-Prüfung - Geruch
  - Profil-Prüfung - Geschmack
  
- b. 10:00 bis 11:30 Uhr **Beurteilung der Backfähigkeit von Weizen und Weizenmehl** (M. Ruhrländer, C. Kerl)
  - Voraussetzungen für die Backfähigkeit
  - Methodenübersicht (Analytik/ Rheologie)
    - ❖ Feuchtklebergehalt
    - ❖ Sedimentationswert
    - ❖ Fallzahl
    - ❖ Farinogramm
    - ❖ Extensogramm
  
- c. 11:30 bis 13:00 Uhr **Möglichkeiten der Feuchtigkeits- und Proteinbestimmung bei Getreide und Getreidemahlerzeugnissen** (J. Haase)
  - Methodenübersicht (Brabender MT, Memmert TS, Kjeldahl, Dumas, NIR/NIT)
  - Prinzip
  - Eichung von Feuchtebestimmern
  - Genauigkeiten und Fehlertoleranzen
  - Vor- und Nachteile
  - NIR-Kalibrationsentwicklung
  - Möglichkeiten der Qualitätskontrolle von Schnellmethoden
  - Informationen zum Netzwerk
  
- d. 14:00 bis 15:30 Uhr **Standardbackversuche** (E.Nikel)
  - Durchführung des Rapid-Mix-Test (RMT) – Brötchen
  - Erläuterung weiterer Backversuche
    - ❖ Rapid-Mix-Test (RMT) – Kastenbrot
    - ❖ Weizenvollkornmehl-Backversuch
    - ❖ Dinkelvollkornmehl-Backversuch
    - ❖ Roggenbrot-Backversuch

**Max. 10 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 **€ 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, 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.

## 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.

## **Accommodation**

We kindly ask you to make your room reservations **before August 16<sup>th</sup> 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](mailto:info@detmolder-hof.de)

**Elisabeth Hotel**, Elisabethstr. 5-7, 32756 Detmold,  
Tel. 05231 948820, Fax. 05231 9488222, E-Mail: [info@elisabethhotel-detmold.de](mailto: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](mailto: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](mailto: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](mailto: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](mailto:info@hotel-baerenstein.de)



# DIGeFa | GmbH

Detmolder Institut für Getreide- und Fettanalytik

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



Qualitätsuntersuchungen für die Getreidewirtschaft

Getreide- und Mehlanalytik

Backversuche



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