

The 7th European Young Cereal Scientists and Technologists Workshop

MOUSTAFA SAAD¹



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Rising food prices and a growing energy crisis provided for an interesting backdrop to the 7th European Young Cereal Scientists and Technologists Workshop. Globally, the wheat market has been pushed higher by a combination of agricultural, financial, and energy issues. Wheat prices have more than tripled during the past 10 months. Therefore, the significance of developing research in cereals has become increasingly important. It was amidst these circumstances that the 7th European Young Cereal Scientists and Technologists Workshop, organized under the patronage of Cereals & Europe (C&E), gathered interested young researchers.

Over the years, the workshop has created an ideal opportunity for young scientists to have a dialog, share opinions, and basically to build a personal network of colleagues in Europe and beyond. This has led to important, exciting, and stimulating experiences in many young careers. This annual meeting, held in Kaunas, Lithuania, May 19–21, at Kaunas University of Technology's Faculty of Chemical Technology, was attended by 35 young cereal scientists and technologists from 18 countries. The workshop was organized by C&E in cooperation with Kaunas University of Technology and sponsored by a number of companies.

The opening ceremony was started with a short speech by Eugenijus Valatka, in which he welcomed all participants and wished them a pleasant stay in Lithuania. Grazina Juodeikiene expressed her group's happiness to cooperate with C&E in the spirit of European collaboration. She also presented a brief overview of her department and team. In her statement, Hilde Kenunen thanked the head and people of Kaunas University for the kind gesture of hosting the workshop. She also reported some facts about C&E, such as its mission, responsibilities, and activities, and she informed the audience that the next workshop is to take place in Viterbo, Italy, July 2009.

During four sessions, the young researchers showed the results of their actual work on the following issues: newly developed characterizing methodologies, rheology, product development, microbiology in bakery products, and the effects of pro-

cessing. These presentations captured everyone's interest, particularly the topics on genetics and the nutritional value of wheat, barley, and rye products. A brief discussion followed all presentations. Of particular interest were the lectures of Willem de Koe, Åse Hansen, and Peter Shewry, who were so kind to accompany the participants during this three-day workshop.

Two important visits were organized: one to Kraft Foods in Kaunas and another to a local Fazer Bakeries plant. These visits drew the attendees' attention to the importance of the emerging role of the Lithuanian food industry. Furthermore, they allowed them to gain some insight into the traditional products on the Lithuanian bread market. The workshop delegates also enjoyed a varied and rich social program, which included a visit to an open air museum in Rumsiskes, a traditional dinner, and a visit to Trakai, one of Lithuania's many former capitals, and its charming castle settled in the middle of five large lakes.



The 7th European Young Cereal Scientists and Technologists Workshop at Kauno Lagoon, Kaunas, Lithuania.

Acknowledgements

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¹ Montpellier SupAgro, 2 place Pierre Viala, 34060 Montpellier, Cedex 1, France; moustafa-saad@hotmail.com.