

# EYCSTW—Eight Years of Success!

MOUSTAFA SAAD<sup>1</sup>



*EYCSTW attendees on the campus of the University of Tuscia.*

In the spirit of encouraging scientific research in cereal science and technology, the European Young Cereal Scientists and Technologists Workshop (EYCSTW) was presented for the eighth time by Cereals&Europe (C&E), the European section of AACC Intl., and several sponsors. This workshop creates a platform for discussion and networking between young scientists and technology practitioners (industrials) on the development of research in cereal science and technology.

## Welcome to Viterbo!

This year, 28 junior researchers from 14 European countries joined the 8th EYCSTW. The workshop was held in Viterbo, in the central part of Italy, and lasted for two and a half days. On the first day, the opening ceremony started with a short speech delivered by C&E Chair Peter Weegels. Weegels welcomed all participants and wished them a fruitful workshop and pleasant stay in Viterbo. He then introduced C&E—its mission, responsibilities, and activities—as the largest section of AACC Intl. and thanked the University of Tuscia for their kindness and for hosting the workshop. In his speech, Domenico Lafiandra, University of Tuscia, welcomed participants and gave a short account of the university's history and wished attendees a nice stay in Viterbo.

## Industrials in Viterbo

In 2009, there was remarkable participation from industrials. Irene Della Ghezza talked about the SIGRAD project, initiated by Barilla, for the Italian durum-wheat pasta production chain. In his keynote speech, Josef Baumann, Novozymes, introduced a large range of amylases and their application to cereal-based foods. Julien Saint Paul, CSM, presented the comparative effects of the ozonation treatment on wheat flour technological properties.

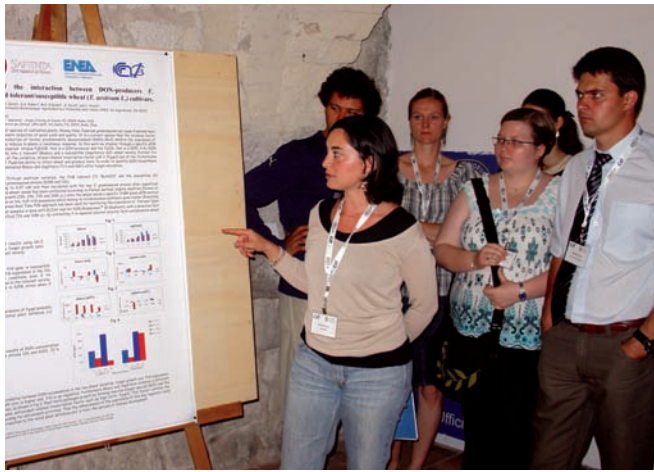
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## Outcomes

During the workshop, presentations were divided into four sessions. In the first session, methodology, physical aspects, rheology, and novel spectroscopic applications to cereal and cereal products were exhibited (e.g., near infrared). In addition, results related to bread dough rheological properties and bread crispness were also presented. In the session on wheat components and nutritional aspects, a very interesting presentation drew attendees' attention, involving a novel fractionation technology applied to oat. Next, the session on agronomy, breeding, and genetic modification included a variety of excellent oral presentations, along with poster presentations. Attendees were attracted to the novelty of the nonantibiotic/nonherbicide selection system applied for durum wheat transformation. The last session of the workshop was on ingredients and the effects of processing and adjourned the workshop. Presentations from members of industry and young researchers on new applications and techniques in cereal industry were followed with discussions related to the carbon dioxide emissions of these applications, and operating



*An interactive discussion between the audience and presenters followed each presentation.*



Valeria Scala presenting her work during the poster session.

and installing costs of new techniques. Presenters showed that proposed applications and techniques are environmentally friendly and are worth applying from an economic point of view.

Finally, this year the Kraft Biscuit Europe Research Center generously sponsored three Young Researcher Awards. These awards were given to participants from different sessions, based on the scientific merit and the originality of the work. This year's awardees were Gabriella Bottega, (Distam University, Milano, Italy), Moustafa Saad (UMR-IATE, Montpellier, France), and Juhani Sibakov (VTT, Helsinki, Finland).



Gabriella Bottega



Moustafa Saad

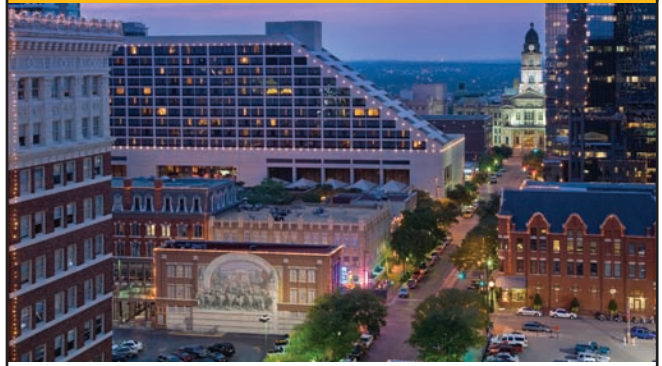


Juhani Sibakov

#### Acknowledgments

Along with the workshop, there was an unforgettable social program. Attendees visited the historic center of the city surrounded by the medieval walls and enjoyed two classic Italian dinners in the countryside. The attendees want to express their gratitude to Lafiandra; Aliette Verel, Kraft Biscuits Europe, France; Weegels, Sonneveld Group, the Netherlands; and to all sponsors and students who helped in organizing this meeting.

## Save the Date!



### AACC International Milling & Baking Division Spring Technical Conference

May 5-7, 2010  
Renaissance Worthington Hotel  
Ft. Worth, Texas, U.S.A.

Don't miss out on this popular annual technical conference for professionals in the milling and baking industry.

#### Preliminary Schedule

##### Wednesday, May 5

Golf Tournament – Location TBA

##### Thursday, May 6

8:00 a.m. Meeting Convenes  
10:30 a.m. Refreshment Break  
12:00 p.m. Luncheon with Program  
1:30 p.m. Meeting Reconvenes  
3:00 p.m. Refreshment Break  
5:00 p.m. Adjourn  
Dinner is on your own.

##### Friday, May 7

8:00 a.m. Meeting Convenes  
10:30 a.m. Refreshment Break  
12:00 p.m. Adjourn – End of Conference

**Online registration and housing  
will open in February 2010.**

Registration materials will not be mailed.

#### Questions?

Contact Nick Weigel at [Nick.Weigel@adm.com](mailto:Nick.Weigel@adm.com)



Milling & Baking Division

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