

in cooperation with

Max Rubner-Institute

Institute of Safety and Quality of Cereal

and the

Institute for Food Technology
- Fermentation Technology- in Hohenheim

75th Starch Convention

April 09th – 10th 2024



Tuesday, April 09th 2024

 $08^{00} - 08^{30}$ Registration

Opening Remarks by the President of the Association of Cereal Research, **Götz Kröner**, Ibbenbüren (Germany)

1. Structure

- 1.1. **David Seung,** Norwich (England)
 Understanding starch granule morphology in cereal endosperms: Insights from exploring natural variation
- 1.2. **Jay-Lin Jane,** lowa (USA)
 Amphiphilic, molecular, and granular structures of starch
- 1.3. **Birte Svensson**, Lynby (Denmark)
 Structure and function of enzymes reacting on starch granules
- 10¹⁵ 1.4. **Jan Tetlow,** Ontario (Canada)
 Starch synthesis in a changing metabolic environment

10⁴⁵ Communication Break

2. Modification

- 11¹⁵ 2.1. Victoria Goetjes, Kassel (Germany) -online Characterization of the degradation processes of PLA starch composites in hydrothermal environment
- 11⁴⁵ 2.2. **Christina Gabriel-Liebs,** Potsdam (Germany) Future perspectives of starch esters
- 12¹⁵ 2.3. **Johanna Thomann,** Groningen (Netherlands)
 Magnesium-containing potato starch (derivatives) and their applications in food

12⁴⁵ Lunch Break

13⁴⁵ 2.4. **Michael Polhuis,** Groningen (Netherlands) RVA profiling and microscopic appraisal of native potato starch treated in an scCO2-capable reactor

3. Application

14¹⁵ 3.1. **Jens Buller,** Potsdam (Germany) Enzyme-catalyzed selective oxidation of starch

3.2. Tatiana Budtova, Sophia Antipolis (France)
 Starch aerogels and aerogel-like xerogels for drug delivery

4. Process technology

4.1. Harry Bitter, Wageningen (Netherlands)
 (Poly)saccharide conversion: from thermal-catalysis to electro-catalysis & from monomer to polymer

15⁴⁵ Communication Break

- 4.2. Andreas Blennow, Frederiksberg (Denmark) Strategies for engineering high amylose, pure amylose and "amylose-like" materials
- 4.3. **Jovin Hasjim**, Lestrem (France)
 The challenges in the development of clean-label starches
- 17¹⁵ **Exhibitor's Forum** short term presentations

Wednesday, April 10th 2024

4. Process technology

- 4.4. Ibrahim Yalgin, Seyhan/Adana (Turkey) Yield Improvement and Cost Saving Opportunities in Corn Wet Milling and Sweetener Refinery Processes
- 09⁰⁰ 4.5. **Bruno Stengel**, Brussels (Belgium)
 Process intensification for the Production of Monosaccharides

09³⁰ Communication Break

5. Side streams

- 10⁰⁰ 5.1. **Robin Spelbrink**, Groningen (Netherlands)
 Starch industry side-stream valorisation: the case of potato protein
- 10³⁰ 5.2. **Florian Geyer,** Leipzig (Germany)
 Valorization of by-products: upscaling the mono-fermentation of wheat pulp
- 11⁰⁰ 5.3. **Dirk Block**, Neuss (Germany)
 Integrated use of by products from industrial starch manufacturing in biorefineries

- 11³⁰ 5.4. **Marcus Schmidt**, Detmold (Germany)
 Study on the potential of wheat pulp as a source of dietary fibre for human nutrition
- 12⁰⁰ 5.5. **Nils Horstmann**, Oelde (Germany)
 "New" starches as a by-product from plant protein recovery of legumes
- 12³⁰ Closing remarks by the Chairman of the Starch Experts Group, Christof Küsters

Evening Program

Monday, April 08th 2024

19⁰⁰ Welcome Evening at the Convention Hall, Detmold, Schuetzenberg 10

Tuesday, April 09th 2024

18³⁰ "Stratosphäre Beer tasting"- Get-together in the "Stratosphäre", Detmold, Privat-Brauerei Strate, Palaisstr. 1-13, 32756 Detmold

Students' exhibition

Students have the possibility to send us Poster (DIN A0) or handouts (DIN A4) up front. We are going to present them at a separate space during the "normal" exhibition. Please send the necessary papers in until March 30th 2024.

Exhibition

During the Starch Convention there is the possibility to survey special machinery and apparatus used in starch industries as well as specific laboratory equipment for starch research. Well known industrial suppliers from home and abroad will be presenting improvements and new developments within the starch industry. The exhibition is free of charge only for the participants of the Starch Convention and will remain open from 8:30 until 17:30.

75th Starch Convention April 09th – 10th 2024

Language

The official language of the Convention will be English.

Registration

The Convention Office will be open for registration of participants during the entire Starch Convention from 8:00 on.

Registration Fee

Non-members of the Association of Cereal Research (except students, exhibitors (2 per booth) and lecturers) are requested to pay a **registration fee** of **720,- Euro** p.p. **Members** of the Association of Cereal Research and members of public institutions are requested to pay a **convention fee** of **220,- Euro** p.p. The fee includes congress materials (summaries of lectures, participation list, etc.), lunch (Tuesday) and welcome evening on Monday, coffee breaks and the bread and beer tasting on Tuesday evening. Please keep in mind that we have to charge an additional fee of 30,- Euro for credit card payments.

Digital Support

During the convention you'll have free Wi-Fi. Please use **AGF-Gastzugang** with the following Password: **agfdt32756**

If you need **electricity** for your **mobile** or **tablet**, you can borrow **Power Charger** at the reception desk.

For further questions, please do not hesitate to contact us by telephone **0049 5231 616640** or mail **info@agf-detmold.de**

Hotel reservations

If required, reservations can be made directly at the following Detmold hotels:

Category 95 € bis 115 €

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@wrtschtzr.de

Category 60 € bis 85 €

Altstadt Hotel, Exterstraße 5, 32756 Detmold,

Tel. 05231-96205-0, E-Mail: info@altstadthotel-detmold.de

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Detmolder Institut für Getreide- und Fettanalytik

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