



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

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

November 12<sup>th</sup> – 13<sup>th</sup> 2019  
in Detmold



## Tuesday, November 12<sup>th</sup> 2019

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

8<sup>30</sup> h            **Opening** by the Vice President of the Association of Cereal Research (AGF),  
**Heribert Kamm**, Bochum  
**Tribute to the best Detmolder Backmanager 2019**

### 1. Food Law

9<sup>00</sup> h            1.1. **Alexander Meyer-Kretschmer**, Düsseldorf  
New developments in Food Law

### 2. Technology

9<sup>30</sup> h            2.1. **Thekla Alpers, Sabina Paulik, Mario Jekle, Thomas Becker**, Freising  
Functionality of enzymes in baked goods – Insights into the mode of action after  
baking

10<sup>00</sup> h           2.2. **Mario Jekle, Silvia Brandner, Thomas Becker**, Freising  
A novel process for immediate dough relaxation

10<sup>30</sup> h           2.3. **Thomas Klatzer, Johann Klaushofer**, Dinkelsbühl and **Rico Selbmann**,  
Frankenberg  
New findings in vacuum technology for the production of baked goods

### 11<sup>00</sup> h - communication break

11<sup>30</sup> h           2.4. **Etienne Vassiliadis**, Barcelona and **Christoph Heger**, Feldkirchen-  
Westerham  
Tritordeum: key reasons for using this innovative cereal in the German bakery  
sector

12<sup>00</sup> h           2.5. **Elisabeth Scirba**  
Results of the survey of the sodium chloride content in bakery products 2018 in  
the context of the national reduction and innovation strategy of the Ministry of  
Nutrition and Agriculture

### 12<sup>30</sup> h - lunch break

### 3. Education and communication

14<sup>00</sup> h           3.1. **Thomas Muschelknautz** and **Klaus Borchers**, Weinheim  
The bread sommelier movement: bread ambassadors change the market

14<sup>30</sup> h           3.2. **Karen Bartelt** and **Harald Laufs**, Hannover  
Digitization of the bakery trade - Influences on the Working Environment

### 15<sup>00</sup> h - communication break

## University Forum

15<sup>30</sup> h short contributions from graduates

16<sup>30</sup> h **exhibition forum**

After the last presentation we serve **bread & wine** in the exhibition hall.

## Wednesday, November 13<sup>th</sup>, 2019

### 4. New harvest

8<sup>30</sup> h 4.1. **Günter Unbehend**, Detmold  
Harvest quality and quality of selected commercial ground cereal products from the harvest 2019

### 5. Technology

9<sup>00</sup> h 5.1. **Torsten Zense**, Isernhagen  
Individually defined kneading

9<sup>30</sup> h 5.2. **Frans Guster**, Uzwil  
Automation as a management tool for production processes and technologies in the bakery industry

### 10<sup>00</sup> h - communication break

10<sup>30</sup> h 5.3. **Maximilian Koch**, Bayreuth  
Robotics and automation in the baking industry-Performance and hygienic requirements to meet customer demands, equipment to streamline operations from process to end of line

11<sup>00</sup> h 5.4. **Florian Paschen**, Isernhagen  
Predough and Sourdough

### 6. News

11<sup>30</sup> h 6.1. **Marc Cassier**, Paris  
Breadinitiative; Bread Promotion Support from EU

### 12<sup>00</sup> clock - lunch break

13<sup>30</sup> h 6.2. **Jens Kaß**, Berlin  
Quo Vadis Organic Production – how much can our market absorb/digest?

**Closing speech** by the Chairman of the Committee for Baking Technology, **Georg Heberer**, Mühlheim

## Evening Programm

### Monday, November 11<sup>th</sup>, 2019

19<sup>30</sup> h **Welcome evening** of the already arrived participants with traditional **kale meal** on the Schuetzenberg.

### Tuesday, November 12<sup>th</sup>, 2019

After the last presentation we serve **bread & wine** in the exhibition hall.

20<sup>00</sup> h **cozy get-together** in the restaurant "Strate's Brauhaus", Lange Str. 35, 32756 Detmold

## Conditions of Participation

Prior registration is required. **Non-members** of the Association of Cereal Research e.V.- expect by members of **state institutions, exhibitors** (2 persons per exhibition stand) and by **speakers** - will be charged a participation fee of **€ 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, lunch, communication breaks, bread and wine). Please keep in mind that we have to demand an additional fee of € 30,00 for credit card payments.

## Exhibition

During the conference for baking technology a machine and equipment exhibition takes place 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.

## Shuttle-Service (Residenz-Taxi, Tel. +49 5231/27747)

Detmold – Altenbeken railway station	50,00 €
Detmold – Bielefeld railway station	60,00 €
Detmold – Airport Paderborn-Lippstadt	90,00 €
Detmold – Airport Hannover	198,00 €
Detmold – Airport Düsseldorf	345,00 €
Detmold – Airport Frankfurt a.M.	480,00 €

## Hotel reservations

We kindly ask you to make your room reservations **before October 11<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

**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

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Detmolder Institut für Getreide- und Fettanalytik

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Backversuche



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