



REGIONE SICILIANA



DIPARTIMENTO  
DI SCIENZE AGRARIE  
E FORESTALI



# IGW

XV INTERNATIONAL GLUTEN WORKSHOP

# XV INTERNATIONAL GLUTEN WORKSHOP GLUTEN & KERNEL COMPONENTS

*Role in Processing, Health and Diseases*

*Palermo - Italy  
1-3 June 2026*





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### PRESENTATION

Today's consumers increasingly prioritize health, nutrition, and sustainability in their food choices, placing new demands on the food industry. In light of evolving consumer habits, including interest in healthy food, as well as climate change, which could influence crop quality, this workshop seeks to find sustainable and innovative solutions in gluten, cereal research, processing. These dynamics necessitate a renewed focus on the role of gluten and kernel components in food processing, health, and disease.

This workshop aims to provide a comprehensive forum for discussing these critical issues. Participants will engage with the latest research on gluten-containing cereals, with sessions dedicated to milling, pasta, and bakery products, as well as advancements in breeding, food processing, and nutrition. The event aims to foster collaboration and knowledge exchange among researchers, industry professionals, and policymakers to address the challenges facing global food quality and nutrition.

#### **Key Topics:**

- Quality of Gluten-Containing Cereals
- Implications of climate change on quality and nutritional properties
- Genetics, Genomics and Breeding of Gluten-Containing Cereals
- Cutting-Edge Research and Technologies on Kernel Components
- Processing and Food Production
- Nutritional Impact and Health Effects

The choice of Palermo as the venue is particularly fitting, given Sicily's historical significance in wheat cultivation and its central role in Mediterranean food culture. The city's rich heritage will provide an inspiring context for discussions on the future of global wheat production and utilization.

The XV International Gluten Workshop represents a valuable opportunity for the scientific community to come together, share expertise, and explore new approaches to the pressing issues of our time. We are confident that this workshop will serve as an important platform for advancing research on gluten and wheat quality, and we look forward to your contributions to this vital field. We invite you to join us in Palermo to engage with cutting-edge research and to experience the unique cultural and culinary heritage of Sicily.



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### ORGANIZING COMMITTEE

#### Chairs

**STEFANIA MASCI**

University of Tuscia, Italy

**GIUSEPPE RUSSO**

Research Consortium Gian Pietro Ballatore, Italy

### SCIENTIFIC COMMITTEE

#### Chairs

**STEFANIA MASCI**

University of Tuscia, Italy

**DOMENICO LAFIANDRA**

University of Tuscia, Italy

#### Members

**Francisco Barro**

Institute for Sustainable Agriculture  
in Córdoba (CSIC), Spain

**Heinrich Grausgruber**

BOKU University, Austria

**Eva Johanssen**

SLU in Alnarp, Sweden

**Carlo Giuseppe Rizzello**

La Sapienza University, Italy

**Peter Shewry**

Rothamsted Research, UK

**Sandra Denery-Papini**

National Research Institute  
for Agriculture, Food and  
Environment, France

**Zhongu He**

CIMMYT, China

**Hamit Koxsel**

Istinye University, Turkey

**Sachin Rustgi**

Clemson University, USA

**Peter Weegels**

European Bakery Innovation  
Centre, Wageningen University &  
Research, Netherlands

**Patricia Giraldo**

Universidad Politécnica de  
Madrid, Spain

**Maria Itria Ibba**

CIMMYT, Mexico

**Maryke Labuschagne**

University of the Free State in  
Bloemfontein, South Africa

**Katharina Scherf**

Leibniz Institute for Food  
Systems Biology at the  
Technical University of  
Munich, Germany



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### PROGRAM

#### SUNDAY, 31 MAY 2026

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18:00-20:00 Registration of participants & Welcome Reception



#### MONDAY, 1 JUNE 2026

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**09:00**

##### **WELCOME ADDRESSES**

Chairs:

S. Masci – *University of Tuscia, Italy;*

G. Russo – *Consorzio di Ricerca Gian Pietro Ballatore, Italy*

##### **Welcome addresses:**

- T. Laureti – *Rector of University of Tuscia*
- D. Lafiandra – *Chair of the Scientific Committee*
- *Local Authorities*

**09:30**

##### **OPENING KEYNOTE LECTURE**

**Wheat Gluten proteins: an historical perspective on Structure, Function and Impact**

S. Masci - *University of Tuscia, Italy;* D. Lafiandra - *University of Tuscia, Italy*

**10:00-11:30**

##### **SESSION 1**

**Genetics, -Omic Technologies, and New Genomic Techniques (NGT) for Breeding Gluten-Containing Cereals**

Chairs: *to be communicated*

11:30

*Coffee break*

**12:00**

##### **SHORT PANEL**

**The Relationship Between Gluten-Based Products and Cultural Identity, with a presentation of the biodiversity of Sicilian products**

**From the Rippling Wheat Fields: An Anthropology of Wheat Consumption in the Mediterranean Region**

M.F. Fontefrancesco - *Catholic University of Sacred Heart, Italy*



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13:00	<i>Lunch</i>
<b>14:30-16:30</b>	<b>SESSION 2</b> <b>Gluten Structure/Function Relationships</b> Chairs: <i>to be communicated</i>
16:30	<i>Coffee break</i>
<b>17:00-19:00</b>	<b>SESSION 3</b> <b>Genetic Resources: Preserving and Utilizing Biodiversity</b> Chairs: <i>to be communicated</i>
19:00	End of the first day of Congress

## TUESDAY, 2 JUNE 2026

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<b>09:00-11:00</b>	<b>SESSION 4</b> <b>Enhanced Processing of Gluten-Containing Cereals for Improved Products</b> Chairs: <i>to be communicated</i>
11:00	<i>Coffee break</i>
<b>11:30-13:30</b>	<b>ROUND TABLE</b> <b>The Role of Gluten Quality in Wheat Variety Release, Classification, and Grading: Challenges and Opportunities from a Global Perspective</b> <i>Coordinated by M. I. Ibba, CYMMIT</i>
13:30	<i>Lunch</i>
<b>14:30-16:00</b>	<b>SESSION 5</b> <b>Gluten Applications for Food and Non-Food Uses</b> Chairs: <i>to be communicated</i>
16:00	<i>Coffee break</i>
<b>16:30-17:15</b>	<b>POSTER SESSION AND TECHNICAL EXHIBITION</b>
<b>17:30-19:00</b>	<i>Short course on durum wheat pasta tasting</i>
20.30	<i>Social Dinner</i>



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### WEDNESDAY, 3 JUNE 2026

<b>09:00-11:00</b>	<b>SESSION 6</b> <b>Adverse Reactions to Wheat and Gluten: The Role of Genetics, Breeding and technology in Addressing Health Challenges</b> Chairs: <i>to be communicated</i>
11:00	<i>Coffee break</i>
<b>11:30</b>	<b>CONCLUDING KEYNOTE LECTURE</b> <b>Challenges for the Production and Utilisation of Wheat</b> P. Shewry - <i>Rothamsted Research, UK</i>
<b>12:30-13:00</b>	<b>CLOSING REMARKS &amp; ELECTION OF THE NEW CONFERENCE VENUE</b> S. Masci - <i>University of Tuscia, Italy;</i> D. Lafiandra <i>University of Tuscia, Italy;</i> G. Russo - <i>Consorzio di Ricerca Gian Pietro Ballatore, Italy</i>
13:00	End of the Congress



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### GENERAL INFORMATION

#### THE VENUE

**PALERMO – SPLENDID HOTEL LA TORRE**

Via Piano Gallo, 11 | 90151 Palermo



#### TO REACH THE VENUE:

**From Palermo Falcone e Borsellino Airport**

- By Taxi: 40 Km. – duration 35 minutes

**From Palermo Central Station:**

- By Taxi: 20 Km. – duration 15 minutes

#### USEFUL NUMBERS

- Radio Taxi Tinacria 091 6878
- Autoradio Taxi Palermo 091 8481
- Emergency hospital assistance 118
- Organizing Secretariat onsite +39 348 248 7176





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### THANKS TO



### OUR PATRONAGES



### ORGANIZING SECRETARIAT



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