



XV INTERNATIONAL GLUTEN WORKSHOP GLUTEN & KERNEL COMPONENTS

Role in Processing, Health and Diseases

**Palermo - Italy
1-3 June 2026**

**Splendid Hotel La Torre
Via Piano di Gallo, 11
Mondello - Palermo**





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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

President of Distretto Produttivo Cereali Sicilia -
Research Consorzio 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

Wenfei Tian

Institute of Crop Sciences, Chinese
Academy of Agricultural Sciences,
China

Sandra Denery-Papini

National Research Institute
for Agriculture, Food and
Environment, France

Hamit Koxsel

Istinye University, Turkey

Sachin Rustgi

Clemson University, USA

Peter Weegels

European Bakery Innovation
Centre, Wageningen University &
Research, Netherlands

Patricia Giraldo

Polytechnic University of
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

18:00-20:00 Registration of participants

MONDAY, 1 JUNE 2026

ROOM TANCREDI

08:45 Registration of participants

09.15

WELCOME ADDRESSES

Chairs:

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

G. Russo – *President of Distretto Produttivo Cereali Sicilia -
Research Consorzio Gian Pietro Ballatore, Italy*

Welcome addresses:

- R. Lagalla - *Major of Palermo*
- T. Laureti - *Rector of University of Tuscia*
- F. Leone - *Quality & Marketing Brand Sicilia Office, Italy*

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*

10:00-11:40

SESSION 1

Cutting-Edge Research & Technologies On Kernel Components

Chairs: P. Shewry - *Rothamsted Research, UK;* S. Tömösközi - *Budapest University of Technology and Economics (BME), Hungary*

10:00

Integrated genome editing and breeding strategies to develop ultra-low immunogenic wheat for gluten-related disorders

F. Barro - *Institute for Sustainable Agriculture in Córdoba (CSIC), Spain*

10:15

Discussion

10:20

Structural organization, expression and functional analysis of prolamin genes in durum wheat cultivar Svevo

A. Ceriotti - *CNR-IBBA, Italy*

10:35

Discussion



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- 10:40 **Computational methods and AI - the future of bread-making quality breeding and processing**
R. Kuktaite - *Swedish University of Agricultural Sciences, Sweden*
- 10:55 Discussion
- 11:00 **Broad characterization of compositional and technological properties of spelt wheat grown in different environments**
S. Tömösközi - *Budapest University of Technology and Economics (BME), Hungary*
- 11:15 Discussion
- 11:20 **Reducing the Immunogenic Potential of Wheat Flour: Advanced Strategies Targeting WDEIA and Celiac Disease**
J-Y. Lee - *National Institute of Agricultural Science, Republic of Korea*
- 11:35 Discussion
- 11:40 *Coffee break*
- 12:10** **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 (*recorded*)
M.F. Fontefrancesco - *Catholic University of Sacred Heart, Italy*
- 12.45 *Lunch*
- 14:00** **SESSION 2**
Genetics, Genomics and Breeding of Gluten-Containing Cereals
Chairs: F. Barro - *Institute for Sustainable Agriculture in Córdoba (CSIC), Spain*; E. Baldoni - *CNR, IBBA, Italy*
- 14:00 **Integrated GWAS and metabolomic analyses provide novel details about the genetic basis of free asparagine accumulation in durum wheat grains**
E. Baldoni - *CNR, IBBA, Italy*
- 14:15 Discussion
- 14:20 **Slicing into the Genetic Regulation of Wheat Gliadin Proteins** (proposed as a poster)
Z. Jones - *Clemson University, SC, United States*
- 14:35 Discussion
- 14:40 **Pan-genomics of hordeins**
V. Radchuk - *Institute of Plant Genetics and Crop Plant Research (IPK), Germany*
- 14:55 Discussion



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- 15:00 **Chromosomal engineering of the *Glu-A1* locus with *Glu-D1* alleles improves rheological properties in Italian bread wheat**
G. Metelli – *University of Tuscia, Italy*
- 15:15 Discussion
- 15:20 **The impact of stripe rust resistance genes *Yr9*, *Yr10*, and *Yr15* on gluten protein fractions and SDS sedimentation volume in wheat**
M. Labuschagne - *University of The Free State, South Africa*
- 15:35 Discussion
- 15:40 *Coffee Break*
- 16:00-17:20** **SESSION 3**
Implications of Climate Change On Quality & Nutritional Properties
Chairs: M. Labuschagne - *University of The Free State, South Africa*; C. Ravel - *INRAE, GDEC, Université Clermont Auvergne, Clermont-Ferrand, France*
- 16:00 **Contrasted end-use quality response of two bread wheat varieties to combined sulfur supply and post-anthesis heat stress**
R. Sangata - *INRAE GDEC, Université Clermont Auvergne, France*
- 16:15 Discussion
- 16:20 **The relationship between weather, genotype, and elastic properties of gluten in winter wheat – a study of historical data from Norway**
S. Koga – *Nofima, Norway*
- 16:35 Discussion
- 16:40 **Climatic Drivers of Quality trait Performance in Spanish Bread Wheat Landraces**
P. Giraldo – *Polytechnic University of Madrid, Spain*
- 16:55 Discussion
- 17:00 **How to assess the wheat quality in a changing climate: Can multi-target approach by LC-MS/MS, SE-HPLC, NIR, the sedimentation methods and Ai provide a desired outcome?**
R. Kuktaite - *Agricultural University of Iceland, Sweden*
- 17:20 **Discussion on the future of the International Gluten Workshop**
- 18:30 End of the first day of Congress



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TUESDAY, 2 JUNE 2026

ROOM TANCREDI

09:00-11:30

SESSION 4 - part 1

Nutritional Impact & Health Effects

Chairs: B. Laddomada - *CNR ISPA, Italy*; S. Rustgi - *Clemson University, USA*

09:00

Amylase trypsin inhibitors activation of toll-like receptor 4 revisited: The dominance of lipopolysaccharides contamination

P. Weegels - *European Bakery Innovation Centre, Wageningen University & Research, Netherlands*

09:15

Discussion

09:20

Breeding Health-Promoting Wheat: Enhanced Phenotyping, Germplasm Mining, and Marker-Assisted Selection

W. Tian - *Institute of Crop Sciences, Chinese Academy of Agricultural Sciences, China*

09:35

Discussion

09:40

Sprouting of Wheat Reduces Immunogenic Gluten Peptide Release but Increases Acrylamide Formation in Baked Products

A. Hamzalioglu - *Hacettepe University, Turkey*

09:55

Discussion

10:00

What does untargeted metabolomics from in vitro digestates of wheat bread tell us?

C. Ravel - *INRAE, GDEC, Université Clermont Auvergne, France*

10:15

Discussion

10:20

Genetic Dissection and Targeted Modification of Wheat Gluten Proteins for Reduced Immunogenicity

S. Rustgi - *Clemson University, Florence, United States*

10:35

Discussion

10:40

Svevo high-amylose enriched diet improves the quality of life of patients affected by Chron's disease and metabolic syndrome

B. Laddomada - *CNR ISPA, Italy*

10:55

Discussion

11:00

Coffee break

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- 11:30-13:00** **ROUND TABLE**
The Role of Gluten Quality in Wheat Variety Release, Classification and Grading: Challenges and Opportunities from a Global Perspective
Coordinated by M. I. Ibba, CYMMIT
- 13:00 *Lunch*
- 14:30-15:10** **SESSION 4 - part 2**
Nutritional Impact & Health Effects
Chairs: P. Weegels - *European Bakery Innovation Centre, Wageningen University & Research, Netherlands*; H. Grausgruber - *BOKU University, Austria*
- 14:30 **The Role of Gluten/Wheat-Free Diet in IBS Patients: Assessing Symptom Severity and Well-being**
L. Lungaro - *Azienda Ospedaliera Universitaria, Policlinico Paolo Giaccone, Italy*
- 14:45 Discussion
- 14:50 **Interdependences between Gluten Friendly technology, technological performances of wheat flour, and beneficial effect on gut microbiota of celiac subjects**
C. Lamacchia - *University of Foggia, Italy*
- 15:05 Discussion
- 15.10 *Coffee Break*
- 15.40** **POSTER SESSION**
- 16:30-18:00** ***Short course on durum wheat pasta tasting***
Roberta Fiordelmondo - *"Flavour Cultura di Gusto"*
- 20.30 *Social Dinner*





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WEDNESDAY, 3 JUNE 2026

ROOM TANCREDI

09:30-10:10

SESSION 5

Quality of Gluten-Containing Cereals

Chairs: W. Tian - *Institute of Crop Sciences, Chinese Academy of Agricultural Sciences, China*; S. Masci - *University of Tuscia, Italy*

09:30

End-use quality of Spanish landraces under organic cropping

J. J. Palma Perez - *Universidad Politécnica de Madrid, Spain*

09:45

Discussion

09:50

Determining the influence of the *wbm* gene on gluten protein fractions using near-isogenic lines grown under greenhouse and speed breeding conditions

A. Jacoby - *University of the Free State, South Africa*

10:05

Discussion

10:10-10:50

SESSION 6 – part 1

Processing & Food Production

Chairs: P. Giraldo - *Polytechnic University of Madrid, Spain*; L. Gazza - *CREA, Italy*

10:10

Overcoming soft kernel texture and weak gluten in einkorn for couscous and wholegrain pasta via parboiling and micronization processes

L. Gazza - *CREA, Italy*

10:25

Discussion

10:30

Market and labeling of oat-based products with and without gluten in Brazil: a study of characterization and compliance

I. Santana - *State University of Rio de Janeiro, Brazil*

10:45

Discussion

10:50

Coffee Break

11:20-12:00

SESSION 6 – part 2

Processing & Food Production

Chairs: P. Giraldo - *Polytechnic University of Madrid, Spain*; L. Gazza - *CREA, Italy*

11:20

Studying Factors Affecting Wet Milling of Wheat Flour into Starch and Gluten and Developing Wheat for Gluten Production

Y-C. Shi - *Kansas State University, Kansas, United States*

11:35

Discussion



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11:40	Urutrigo: a practical system for rapid baking strength classification in Uruguayan wheat D. Vazquez - <i>INIA, Area Agroalimentos, Uruguay</i>
11:55	Discussion
12:00	CONCLUDING KEYNOTE LECTURE Challenges for the Production and Utilisation of Wheat P. Shewry - <i>Rothamsted Research, UK</i>
12:30	CLOSING REMARKS & ELECTION OF THE NEW CONFERENCE VENUE S. Masci - <i>University of Tuscia, Italy</i> ; G. Russo - <i>President of Distretto Produttivo Cereali Sicilia - Research Consorzio Gian Pietro Ballatore, Italy</i>
13:00	End of the Congress

POSTERS'S LIST – numbers to be confirm

Cutting-Edge Research & Technologies On Kernel Components

1. Targeting Major Celiac Disease Epitopes: Sequential Deletion of Gli-D2 and Gli-A2 Loci in Wheat

Jong-Yeol Lee ⁽¹⁾ - Sewon Kim ⁽¹⁾ - Hyunju Lee ⁽¹⁾

⁽¹⁾ *National Institute of Agricultural Science, RDA, Department of Agricultural Biotechnology, Jeonju, Korea, Republic Of*

2. Targeting Immunodominant Omega-1,2 Gliadins in Wheat: Antibody Validation and Identification of Deletion Mutants

Jong-Yeol Lee ⁽¹⁾ - Sewon Kim ⁽¹⁾ - Sandra Denery-Papini ⁽²⁾

⁽¹⁾ *National Institute of Agricultural Science, RDA, Department of Agricultural Biotechnology, Jeonju, Korea, Republic Of* - ⁽²⁾ *INRAE, UR1268 Biopolymers, Interactions, Assemblies, Nantes, France*

Genetics, Genomics & Breeding Of Gluten Containing Cereals

3. A genetic toolkit to reduce wheat immunogenicity and the incidence of Celiac Disease

Maria Rottersman ⁽¹⁾ - Maria Helena Guzman Lopez ⁽¹⁾ - Debbie Laudencia-Chingcuanco ⁽²⁾ - Wenjun Zhang ⁽¹⁾ - Xiaoqin Zhang ⁽¹⁾ - Junli Zhang ⁽³⁾ - German Burguener ⁽¹⁾ - Celine Caseys ⁽¹⁾ - Marilyn Geller ⁽⁴⁾ - Jorge Dubcovsky ⁽⁵⁾

⁽¹⁾ *University of California, Davis, Dept. of Plant Sciences, Davis, CA, United States* - ⁽²⁾ *United States Dept. of Agriculture, Western Regional Research Center, Albany, CA, United States* - ⁽³⁾ *Texas A&M University, Dept. of Soil and Crop Sciences, Amarillo, TX, United States* - ⁽⁴⁾ *Celiac Disease Foundation, N/A, Woodland Hills, CA, United States* - ⁽⁵⁾ *Howard Hughes Medical Institute, University of California, Davis, Chevy Chase, MD, United States*

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4. AMIGRANO – Obtaining new resistant-starch durum wheat varieties for the development of a high nutritional value supply chain

Giulio Fratini⁽¹⁾ - Beyene Ejigu Ayano⁽¹⁾ - Oriana Porfiri⁽¹⁾ - Francesco Sestili⁽²⁾ - Samuela Palombieri⁽²⁾ – Arianna Frittelli⁽²⁾ - Stefania Masci⁽²⁾ - Jad Novi⁽³⁾ - Silvia Folloni⁽³⁾

⁽¹⁾ CGS Sementi, R&D, Acquasparta, Italy - ⁽²⁾ Università degli Studi della Tuscia, DAFNE - Dipartimento di scienze agrarie e forestali, Viterbo, Italy - ⁽³⁾ Open Fields, Open Fields, Parma, Italy

5. Investigating potential bZIP-mediated amylose regulation in durum wheat through CRISPR-Cas9 knockout of ZmbZIP22 orthologues

Giulio Metelli⁽¹⁾ - Valentina Buffagni⁽²⁾ - Sadiye Hayta⁽²⁾ - Mark Smedley⁽²⁾ - Francesco Camerlengo⁽³⁾ - Chiara D'Attilia⁽¹⁾ - Marco Bonarrigo⁽¹⁾ - Samuela Palombieri⁽¹⁾ - Francesco Sestili⁽¹⁾ - Stefania Masci⁽¹⁾

⁽¹⁾ Tuscia University, DAFNE, Viterbo, Italy - ⁽²⁾ John Innes Centre, Wheat Transformation, Norwich, United Kingdom - ⁽³⁾ Bologna University, DISTAL, Bologna, Italy

6. Common winter wheat cultivars released in Europe during the second part of the XXth century present clear space-based structure as studied using the polymorphism at the GLI-1A locus

Eugene Metakovsky⁽¹⁾ - Viktor A. Melnik⁽²⁾ - L.V.Dedova⁽²⁾ - Laura Pascual⁽¹⁾

⁽¹⁾ ETSIAAB, Universidad Politécnica de Madrid, Madrid, Spain - ⁽²⁾ Vavilov Institute of General Genetics, Russian Academy of Sciences, Moscow, Russian Federation

7. Structural organization, expression and functional analysis of prolamins genes in durum wheat cultivar Svevo

Raul Pirona⁽¹⁾ - Cristian Forestan⁽²⁾ - Marco Maccaferri⁽²⁾ - Roberto Tuberosa⁽²⁾ - Stefania Masci⁽³⁾ - Aldo Ceriotti⁽¹⁾ - Massimiliano Lauria⁽¹⁾

⁽¹⁾ National Research Council, Institute of Agricultural Biology and Biotechnology, Milano, Italy - ⁽²⁾ Alma Mater Studiorum - Università di Bologna, Department of Agricultural and Food Sciences (DISTAL), Bologna, Italy - ⁽³⁾ University of Tuscia, Department of Agriculture and Forest Sciences (DAFNE), Viterbo, Italy

Nutritional Impact & Health Effects

8. Global diversity of arabinoxylans, alkylresorcinols and phenolic acids in 180 rye (*Secale cereale* L.) accessions: implications for functional food innovation

Yuanyuan Tian⁽¹⁾

⁽¹⁾ Northwest A&F University, College of Agronomy, Northwest A&F University, Yangling, China

9. Re-evaluating the health-promoting potential of colored wheat using large-scale whole-grain bioactive profiling

Tiantian Chen⁽¹⁾ - Xue Gong⁽²⁾ - Lei Zhi⁽²⁾ - Jindong Liu⁽²⁾ - Wenfei Tian⁽²⁾ - Zhonghu He⁽¹⁾

⁽¹⁾ Academy of Agricultural Sciences, College of Agronomy, Northwest A&F University, Yangling, China - ⁽²⁾ Chinese Academy of Agricultural Sciences, National Wheat Improvement Centre, Beijing, China

10. Modifying alpha-amylase/trypsin inhibitors (ATIs) composition in wheat: from existing variation to genome editing

Marco Bonarrigo⁽¹⁾ - Francesca Orlando⁽¹⁾ - Sabrina Geisslitz⁽²⁾ - Katharina Anne Scherf⁽²⁾ - Bernardo Messina⁽³⁾ - Giuseppe Russo⁽³⁾ - Francesco Sestili⁽¹⁾ - Stefania Masci⁽¹⁾

⁽¹⁾ University of Tuscia, DAFNE, Viterbo, Italy - ⁽²⁾ Technical University of Munich, Leibniz Institute for Food Systems Biology, Freising, Germany - ⁽³⁾ Consorzio di Ricerca Gian Pietro Ballatore, Assoro (EN), Italy

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11. Phytochemicals, nutritional and genetic profiling of advanced wheat mutants for enhanced flour quality

Sajida Bibi ⁽¹⁾ - Abdul Rasul Awan ⁽¹⁾ - Muhammad Akhter ⁽¹⁾

⁽¹⁾ Nuclear institute for Agriculture & Biology (NIAB), SESD, Faisalabad, Pakistan

Processing & Food Production

12. Processing Strategies to Improve Breadmaking Performance of Whole-Grain Triticale–Wheat Blends Across Contrasting Production Environments

Claudia Carter ⁽¹⁾ - Mark Lundy ⁽²⁾ - George Fohner ⁽³⁾ - Teng Vang ⁽¹⁾

⁽¹⁾ CA Wheat Commission, UC Davis, Woodland, United States - ⁽²⁾ UC Davis, Plant Science Department, Davis, United States - ⁽³⁾ CA Grain Foundation, CA Grain Foundation, Woodland, United States

13. Streamlining wheat quality evaluation: Comparative performance of five laboratory milling methods

Lei Zhi ⁽¹⁾

⁽¹⁾ College of Agronomy, Northwest A&F University, Yangling, China

14. Beyond Recovery: Advanced Processing of Barley Spent Grain and B. clausii Spores for Innovative Functional Bread

Alessandra Carella ⁽¹⁾ - Antonio Bevilacqua ⁽²⁾ - Antonio Derossi ⁽¹⁾ - Rossella Caporizzi ⁽¹⁾ - Valentina Lacivita ⁽¹⁾ - Maria Rosaria Corbo ⁽³⁾ - Milena Sinigaglia ⁽²⁾ - Carmen Lamacchia ⁽²⁾

⁽¹⁾ University, Department of Agriculture, Food, Natural resources and Engineering (DAFNE), University of Foggia, Italy, Foggia, Italy - ⁽²⁾ University, Department of Agriculture, Food, Natural resources and Engineering (DAFNE), Foggia, Italy - ⁽³⁾ University, Department of Agriculture, Food, Natural resources and Engineering (DAFNE), University of Foggia, Italy, Foggia, Italy

15. Gluten-Free and Gluten-Containing Bakery Products in the Portuguese Market: A Comparative Assessment of Nutritional Quality and Gluten Content

Filipa Nunes Matias ⁽¹⁾ - Tiago Figueiredo ⁽¹⁾ - Mariana Coelho Santos ⁽¹⁾

⁽¹⁾ National Institute of Health Doutor Ricardo Jorge, I.P., Food and Nutrition Department, Lisbon, Portugal

16. Effect of lentil and naked barley substitution on gluten-related properties and textural quality of durum wheat pasta

Khawla Aloui ⁽¹⁾ - Andrea Visoni ⁽²⁾ - Filippo Bassi ⁽³⁾

⁽¹⁾ The International Center for Agricultural Research in the Dry Areas (ICARDA), Cereal and Legume Quality Laboratory-Genetic Innovation, Rabat, Morocco - ⁽²⁾ The International Center for Agricultural Research in the Dry Areas (ICARDA), Pre-Breeding and Physiology-Genetic Innovation, Rabat, Morocco - ⁽³⁾ The International Center for Agricultural Research in the Dry Areas (ICARDA), Durum Wheat Program-Genetic Innovation, Rabat, Morocco

Quality Of Gluten-Containing Cereals

17. Structural analysis of wheat glutenins by diagonal electrophoresis for disulfide bond detection

Keiko Kizawa ⁽¹⁾ - Tatsuya Sonoda ⁽²⁾ - Shizen Ohnishi ⁽²⁾ - Katsuyuki Hayakawa ⁽¹⁾

⁽¹⁾ Nisshin Flour Milling Inc., Cereal Science research center of tsukuba, Ibaraki, 日本 - ⁽²⁾ Hokkaido Research Organization, Kitami Agricultural Experiment Station, Hokkaido, 日本

18. Gluten quality and pasta-making performance in two Caucasian wheat species

Laura Gazza ⁽¹⁾ - Elena Galassi ⁽¹⁾ - Chiara Natale ⁽¹⁾ - Emanuele Tomassini ⁽²⁾ - Federica Taddei ⁽¹⁾ - Roberto Mortaro ⁽¹⁾ - Ester Gosparini ⁽¹⁾ - Viviana Del Frate ⁽¹⁾ - Alessandra Arcangeli ⁽¹⁾ - Cristina Cecchini ⁽¹⁾ - Francesca



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Nocente ⁽¹⁾

⁽¹⁾ CREA, Research Centre Engineering and Agro-Food Processing, Rome, Italy - ⁽²⁾ University of Sassari, Department of Agricultural Sciences, Sassari, Italy

19. Investigating the role of dietary fiber components in gluten-containing and gluten-free model food matrices

Edina Jaksics ⁽¹⁾ - Renáta Németh ⁽¹⁾ - Liliána Kata Sznopka ⁽¹⁾ - Sándor Tömösközi ⁽¹⁾

⁽¹⁾ Budapest University of Technology and Economics (BME), Department of Applied Biotechnology and Food Science, Budapest, Hungary

20. Breadmaking quality of Norwegian milling wheat cultivars and the effect of environment

Siri Grandal ⁽¹⁾ - Annbjørg Øverli Kristoffersen ⁽²⁾ - Shiori Koga ⁽¹⁾

⁽¹⁾ Nofima AS, Norwegian Institute of Food, Fisheries and Aquaculture Research, Department of raw materials and process optimization, Ås, Norway - ⁽²⁾ NIBIO, Norwegian Institute of Bioeconomy Research, Division of food production and society, Kapp, Norway

21. Pearl millet flour incorporation has increased wheat-based bread rheological properties, nutritional quality, mineral bioavailability while decreasing gluten content

Hasnae Choukri ⁽¹⁾ - Soulaïmane Zerouaoui ⁽²⁾ - Asma Tika ⁽¹⁾ - Moaad Lahmer ⁽¹⁾ - khawla Aloui ⁽³⁾ - Ali Ouhssain ⁽¹⁾ - Kamal Hejjaoui ⁽¹⁾ - Hicham Harha ⁽²⁾ - Moez Amri ⁽¹⁾

⁽¹⁾ AgroBioSciences Program, College of Agriculture and Environmental Sciences, Mohammed VI Polytechnic University, Ben Guerir, Morocco - ⁽²⁾ Laboratory of Nanotechnology, Materials and Environment, Department of Chemistry, Faculty of Science, Mohammed V University, Rabat, Morocco - ⁽³⁾ Quality lab, Genetic innovation, International Center for Agricultural Research in the Dry Areas, Rabat, Morocco

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GENERAL INFORMATION

THE VENUE

PALERMO – SPLENDID HOTEL LA TORRE

Via Piano Gallo, 11 | 90151 Mondello, 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

From Palermo centre, by bus:

- You can see the official website of [AMAT Palermo](#) or the app Movit



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



Anton Paar



OUR PATRONAGES



ORGANIZING SECRETARIAT



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