



REGIONE SICILIANA
ASSESSORIATO REGIONALE
DELL'AGRICOLTURA, DELLO SVILUPPO RURALE
E DELLA PESCA MEDITERRANEA



REGIONE SICILIANA
Assessorato delle attività produttive



CONSORZIO
DI RICERCA
GIAN PIETRO
BALLATORE



distretto
sicilia
DISTRETTO PRODUTTIVO CEREALE SICILIA



UNIVERSITÀ
DI TUSCIA
DIPARTIMENTO
DI SCIENZE AGRARIE
E FORESTALI



D.I. Ver.Sa.
Dipartimento Interdisciplinare di Scienze e Tecnologie



IGW

XV INTERNATIONAL GLUTEN WORKSHOP



SOCIETÀ ITALIANA
GENETICA AGRARIA

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*



Avenue media®
Conference & Expo

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.

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

Sandra Denery-Papini

National Research
Institute for Agriculture, Food
and Environment, France

Patricia Giraldo

Universidad Politécnica
de Madrid, Spain

Heinrich Grausgruber

BOKU University, Austria

Maria Itria Ibba

CIMMYT, Mexico

Eva Johansen

SLU in Alnarp, Sweden

Hamit Koksel

Istinye University, Turkey

Maryke Labuschagne

University of the Free State in
Bloemfontein,
South Africa

Carlo Giuseppe Rizzello

La Sapienza University, Italy

Sachin Rustgi

Clemson University, USA

Katharina Scherf

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

Peter Shewry

Rothamsted Research,
UK

Wenfei Tian

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

Peter Weegels

European Bakery Innovation
Centre, Wageningen University
& Research, Netherlands

SUNDAY, 31 MAY 2026

18:00-20:00 Registration of participants

MONDAY, 1 JUNE 2026

TANCREDI ROOM

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 (recorded)*
- 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*

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

- 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*
- 14:00-15:40 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**
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
- 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*
- 17:15 Discussion
- 17:20 **Discussion on the future of the International Gluten Workshop**
- 18:30 End of the first day of Congress

TUESDAY, 2 JUNE 2026

TANCREDI ROOM

09:00-11:00 SESSION 4 - part 1

Nutritional Impact & Health Effects

Chairs: B. Laddomada - *CNR ISFA, 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*
- 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**
R. Fiordelmondo - "Flavour Cultura di Gusto"
- 20:30 **Social Dinner (on reservation) c/o Splendid Hotel La Torre**

WEDNESDAY, 3 JUNE 2026

TANCREDI ROOM

09:30-10:10 SESSION 5

Quality of Gluten-Containing Cereals

Chairs: W. Tian - *Institute of Crop Sciences, Chinese Academy of Agricultural Sciences, China*; P. Giraldo - *Polytechnic University of Madrid, Spain*

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



POSTERS LIST

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

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 prolamin 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. 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

9. 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

Quality Of Gluten-Containing Cereals

10. 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

11. 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 Nocente ⁽¹⁾

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

12. 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*

13. 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*

14. 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 Ouhsain⁽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*

Processing & Food Production

15. 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*

16. 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*

17. 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

18. Fabrication of functionally enhanced gluten-free products using artichoke derived ingredients

Muhammad Nouman Shaukat ⁽¹⁾

⁽¹⁾ Department of Agriculture, Food, Natural Resources and Engineering (DAFNE), University of Foggia, Italy



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 Secreteriat onsite +39 347 465 2668

THANKS TO



Anton Paar



OUR PATRONAGES



REGIONE SICILIANA
ASSESSORATO REGIONALE
DELL'AGRICOLTURA, DELLO SVILUPPO RURALE
E DELLA PESCA MEDITERRANEA



REGIONE SICILIANA
Assessorato delle attività produttive



Città Metropolitana
di Palermo



CONSORZIO
DI RICERCA
GIAN PIETRO
BALLATORE



cereali
distretto
sicilia
DISTRETTO PRODUTTIVO CEREALI SICILIA



SOCIETÀ ITALIANA
GENETICA
AGRARIA



UNIVERSITÀ
DEGLI STUDI DELLA
TUSCIA

DIPARTIMENTO
DI SCIENZE AGRARIE
E FORESTALI



D.I. Ver.Sa.
Digital Intelligent. Verde. Sostenibile

Progetto cofinanziato da:

Assessorato Attività Produttive della Regione Siciliana – Iniziativa “Sicilia che piace” (Capitolo di Bilancio 342525)
Assessorato dell’Agricoltura, dello Sviluppo RURale e della Pesca Mediterranea della Regione Siciliana
(iniziative di promozione e valorizzazione dei prodotti agricoli, agroalimentari, forestali e della pesca
di cui al D.A. n. 258/Gab del 5 dicembre 2025)

ORGANIZING SECRETARIAT



Avenue media[®]
Conference & Expo

Viale Aldini, 222/4 - 40136 Bologna - Italy • tel. + 39 051 6564300
conference@avenue-media.eu • www.avenuemedia.eu
onsite +39 347 465 2668