



6th International Symposium on Gluten-Free

Cereal Products and Beverages 2023

“Designing Food for Individual Needs and Choices”

Venue: Roma Eventi - Fontana di Trevi - Piazza della Pilotta, 4 - 00187 Roma - Italy

PROGRAMME

Wednesday, 18 October 2023

REGISTRATION & SET-UP

WELCOME WORDS FROM THE ORGANIZERS

18:00 - 22:00 Marina Carcea – CREA-AN, IT
Emanuele Zannini – Sapienza University of Rome, IT
Veronika Haslinger – ICC, AT

WELCOME RECEPTION

Thursday, 19 October 2023

08:00 - 09:00 REGISTRATION

09:00 – 10:40	SESSION 1 - OPENING SESSION	
Chairs:	Marina Carcea – CREA-AN, IT Emanuele Zannini – Sapienza University of Rome, IT	
09:00 – 09:10	WELCOME WORDS FROM THE ORGANIZERS	
09:10 – 09:40	HOW TO COPE WITH THE GROWING CELIAC ICEBERG	Carlo Catassi UNIVPM, IT
09:40 – 10:10	WHAT DO GLUTEN-FREE CONSUMERS WANT?	Susanna Neuhold AOECS, IT
10:10 – 10:40	THE NEW APPROVAL OF THE RIDASCREEN® GLIADIN ELISA – MEANING OF INCURRED SAMPLES FOR FOOD ANALYSIS	Stefan Schmidt R-Biopharm, DE
10:40 – 11:10	Coffee break, exhibition and poster viewing	

11:10 – 12:30		SESSION 2 - GLUTEN-FREE INGREDIENTS: KNOWLEDGE DESIGN FOR A BETTER LIFE	
Chairs:	Regine Schönlechner – BOKU, AT Cristina M. Rosell – University of Manitoba, CA		
11:10 – 11:30	ITALIAN MAIZE LANDRACES AS GENETIC RESOURCES FOR FOOD INDUSTRY	Rita Redaelli CREA, IT	
11:30 – 11:50	SLOWING DIGESTIBILITY OF RICE STARCH BY COOKING WITH MUNG BEAN SKIN WATER EXTRACT	Hsi-Mei Lai National Taiwan University, ROC	
11:50 – 12:10	TECHNO-FUNCTIONALITY OF DIFFERENT LEGUME FLOURS INTENDED FOR GLUTEN-FREE APPLICATIONS	Valeria Imeneo University of Milan, IT	
12:10 – 12:30	CONTROLLING FOAM STABILITY IN GLUTEN-FREE DOUGHS BY PLANT-BASED SURFACTANTS	Natalie Feller University of Hohenheim, DE	

12:30 – 13:30 Lunch break, exhibition and poster viewing

13:30 – 14:50		SESSION 3 - GLUTEN-FREE INGREDIENTS: KNOWLEDGE DESIGN FOR A BETTER LIFE - PART II	
Chairs:	Urszula Krupa-Kozak – IAR&FR PAS, PL Susanna Neuhold – AOECs, IT		
13:30 – 13:50	COMPREHENSIVE CHARACTERIZATION OF STARCH SIDE-STREAMS FROM LENTIL, CHICKPEA, FABA BEAN AND QUINOA PROTEIN EXTRACTION PROCESSES	Theresa Boeck University College Cork, IE	
13:50 – 14:10	ARABINOGLACTANS IN THE DIETARY FIBER OF ADLAY (COIX LACRYMA-JOBI)	Suet-Yine Woo National Taiwan University, ROC	
14:10 – 14:30	PILOT SCALE PRODUCTION OF A NON-IMMUNOGENIC TRANSAMIDATED WHEAT GLUTEN WITH APPLICATIONS IN GF FOOD PROCESSING	Mauro Rossi CNR Institute of Food Sciences, IT	
14:30 – 14:50	STUDY ON ENRICHING GABA AND CALCIUM IN GERMINATED BROWN RICE	Su-Der Chen National Ilan University, ROC	

14:50 – 15:20 Coffee break, exhibition and poster viewing

15:20 – 17:10		SESSION 4 - INNOVATION IN GLUTEN-FREE BREAD AND BAKERY PRODUCTS	
Chairs:	Marina Carcea – CREA-AN, IT Emanuele Zannini – Sapienza University of Rome, IT		
15:20 – 15:50	EXPLORING THE EVOLUTION OF GLUTEN-FREE BREAD: INNOVATING TOWARDS HEALTHY ALTERNATIVES	Cristina M. Rosell University of Manitoba, CA	
15:50 – 16:10	UNDERSTANDING THE ROLE OF INGREDIENTS IN OHMIC HEATING OF GLUTEN-FREE BREAD	Denisse Bender BOKU, AT	
16:10 – 16:30	USE OF QUINOA (<i>Chenopodium quinoa</i> Willd.) FOR THE PRODUCTION OF GLUTEN-FREE SHORTBREADS	Elisabetta Bravi University of Perugia, IT	

16:30 – 16:50	AN ALTERNATIVE TECHNOLOGY TO IMPROVE GLUTEN-FREE BREAD QUALITY: MICROWAVE-ASSISTED HYDROTHERMAL TREATMENT OF BUCKWHEAT GRAINS	Ainhoa Vicente Fernández University of Valladolid, ES
16:50 – 17:10	FLOURS FROM WILD CHICKPEAS: PHYSICO-CHEMICAL PROPERTIES AND VALORISATION IN GLUTEN FREE BREAD	Ottavia Parenti University of Parma, IT

19:00 – 22:00 **Networking Dinner at Hotel Forum Roma**

Friday, 20 October 2023

09:00 – 10:20	SESSION 5 - INNOVATION IN GLUTEN-FREE BREAD AND BAKERY PRODUCTS - PART II	
Chairs:	Denisse Bender – BOKU, AT Emanuele Marconi – CREA-AN, IT	
09:00 – 09:20	ADDITION OF MICRONIZED OAT HUSK TO GLUTEN FREE BREAD BAKED BY OHMIC HEATING	Eleonora Charlotte Pichler BOKU, AT
09:20 – 09:40	PRODUCT DEVELOPMENT OF GLUTEN-FREE RICE CHIFFON CAKE WITH YAM AND OKRA POWDER	Wen-Chieh Sung National Taiwan Ocean University, ROC
09:40 – 10:00	BY-PRODUCTS OF HEMP SEED OIL PROCESSING AS FORTIFYING INGREDIENTS FOR GLUTEN-FREE MUFFINS	Concetta Conduro University of Messina, IT
10:00 – 10:20	FIBRE FORTIFICATION OF GLUTEN-FREE BREADSTICKS WITH A CORNCOB-MUSHROOM MATRIX	Carola Cappa University of Milan, IT

10:20 – 10:50 **Coffee break, exhibition and poster viewing**

10:50 – 12:30	SESSION 6 - GLUTEN-FREE PASTA PRODUCTS AND BEVERAGES: SCIENTIFIC ADVANCES AND TECHNOLOGICAL SOLUTIONS	
Chairs:	Urszula Krupa-Kozak – IAR&FR PAS, PL Valentina Narducci, CREA-AN, IT	
10:50 – 11:10	PARBOILED BROWN RICE PASTA BY THE USE OF INNOVATIVE PROCESSING TECHNIQUES AND CONTRASTING AMYLOSE CONTENT CULTIVARS	Laura Gazza CREA-AN, IT
11:10 – 11:30	HOW RAW MATERIALS AND PROCESSING CONDITIONS IMPACT ON THE QUALITY OF YELLOW LENTILS PASTA	Andrea Bresciani University of Milan, IT
11:30 – 11:50	MALTING OF THREE PULSE VARIETIES AND THEIR USE IN GLUTEN-FREE FRESH-EGG PASTA	Alessio Cimini University of Tuscia, IT
11:50 – 12:10	PHYSICO-CHEMICAL AND SENSORY PROPERTIES OF LEGUME-BASED MILK SUBSTITUTES	Neşe Yılmaz Tuncel Çanakkale Onsekiz Mart University, TR
12:10 – 12:30	DEVELOPMENT OF A BIOCHEMICAL SACCHARIFICATION OF STARCH FROM GLUTEN-FREE SOURCES IN ORDER TO OBTAIN A FERMENTED BEVERAGE	Eugen-Dan Radu University of Agricultural Sciences and Veterinary Medicine of Cluj-Napoca, RO

12:30 – 13:45 **Lunch break, exhibition and poster viewing**

13:45 – 14:45		SESSION 7 - POSTER PRESENTATIONS / SHORT ORAL TALKS	
Chairs:	Cristina M. Rosell – University of Manitoba, CA Emanuele Zannini – Sapienza University of Rome, IT		
GLUTEN-FREE 3D-PRINTED SNACKS: INFLUENCE OF LACCASE AND XYLANASE PRETREATMENT ON DOUGH RHEOLOGY AND SNACK QUALITY		Bojana Voučko	University of Zagreb, HR
QUALITATIVE DETERMINATION OF AMYLASE-TRYPSIN INHIBITOR CONTENT IN GLUTEN-FREE BEERS		Silvia Matias Ibañez	University of the Basque Country, ES
SUITABILITY OF BREADFRUIT FLOUR AS A GLUTEN-FREE INGREDIENT: FUNCTIONAL, THERMAL, PASTING PROPERTIES AND RHEOLOGICAL CHARACTERIZATION		Caleb S. Calix-Rivera	PROCEREALtech - University of Valladolid, ES
GLUTEN-FREE EDIBLE PACKAGING FOR FOOD PRODUCTS		Katsiaryna Lipnitskaya	Harmony without gluten, BY
IMPROVEMENT OF FIBER AND PROTEIN CONTENT OF A FERMENTED AND GLUTEN-FREE PLANT-BASED DAIRY ALTERNATIVE “GURT”		Silvia Cera	University of Helsinki, FI
14:45 – 16:00		SESSION 8 - NUTRITIONAL EVALUATION OF GLUTEN-FREE INGREDIENTS AND PRODUCTS	
Chairs:	Marina Carcea – CREA-AN, IT Rachel Hsu – CGPRDI, ROC		
14:45 – 15:15	IRRITABLE BOWEL SYNDROME – WHY PATIENTS FEEL BETTER ON A GLUTEN-FREE DIET	Emanuele Zannini	Sapienza University of Rome, IT
15:15 – 15:35	FUNCTIONAL, NUTRITIONAL, NUTRACEUTICAL, AND SENSORY PROPERTIES OF GLUTEN-FREE CORN AND SORGHUM LEAVENED BREAD	Juan de Dios Figueroa-Cárdenas	CINVESTAV, MX
15:35 – 15:55	HIGH AMYLOSE RICE CONTAINING RESISTANT STARCH IN POWDERED MEALS AND ITS EFFECT ON GLUCOSE METABOLISM REGULATION	Jiyoun Park	National Institute of Crop Science, KR
16:00 – 16:20	Short break		
16:20 – 17:00	CLOSING AND AWARDS		