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10

Second International Symposium on
Gluten-Free
Cereal Products and Beverages

June 8–11, 2010
Tampere, Finland

PROGRAMME



UNIVERSITY OF HELSINKI

8:00 *Registration desk open*

9:00 **Opening**

Welcome: *Hannu Salovaara, Professor, University of Helsinki, Finland*
ICC Address: *Joël Abecassis, President-Elect, ICC, France*

Session 1: Coeliac disease and the triggering molecules

Chair: *Hannu Salovaara, University of Helsinki, Finland*
Co-Chair: *Jarmo Visakorpi, University of Tampere, Finland*

9:20 Keynote lecture 1: Current prevalence, diagnosis and treatment of coeliac disease
Markku Mäki, University of Tampere, Finland

9:50 Keynote lecture 2: The triggering proteins and peptides in coeliac disease
Peter Köhler, German Research Centre for Food Chemistry, Germany

10:20 Three days oral gluten challenge – Response in gluten sensitive individuals with and without coeliac disease
Knut Lundin, University of Oslo, Norway

10:40 *Coffee break*

Session 2: Gluten analysis and safety testing

Chair: *Peter Köhler, German Research Centre for Food Chemistry, Germany*
Co-Chair: *Jussi Loponen, University of Helsinki, Finland*

11:10 Improving accuracy in detecting gluten
Päivi Kanerva, University of Helsinki, Finland

11:30 Validation of a new ELISA kit to detect the triggering proteins and peptides for coeliac disease
Jorge Mujico, Leiden University Medical Center, the Netherlands

11:50 Second generation testing for gliadin in compliance with Codex level
Sigrid Haas-Lauterbach, R-Biopharm, Germany

12:05 Detection of toxic fragments from gluten using a new monoclonal antibody-based test
Richard Fielder, Romer Labs, UK

12:20 *Lunch break*

13:20 Genomics approaches to analyse CD-toxicity for the production of CD-safe wheat
Luud Gilissen, Wageningen University and Research Centre, the Netherlands

13:40 Testing safety of low-gluten products in mice
Tobias Freitag, University of Helsinki, Finland

14:00 General discussion on: Safety and tolerance – Analysis and regulatory standards –
Technology and variety of products
Moderator: *Hannu Salovaara, University of Helsinki, Finland*

14:30 *Coffee break*

Poster hour 14:30–15:30, Winter Garden

**Session 3: Coeliac food market and nutritional requirements,
Gluten-free cereals and pseudo-cereals**

Chair: *Elke Arendt, University College Cork, Ireland*

Co-Chair: *Kaisa Poutanen, VTT Technical Research Centre of Finland*

15:30 Keynote lecture 3: Particular nutritional requirements for gluten-free foods
Tricia Thompson, The Gluten-Free Dietitian, MA, USA (via Skype)

16:00 The coeliac food market – A survey
Markku Mikola, Sennet, Finland

16:20 Foliates in gluten-free diets and foods
Vieno Piironen, University of Helsinki, Finland

16:40 Cereals and pseudo-cereals for gluten-free foods
Regine Schönlechner, University of Natural Resources and Applied Life Sciences, Austria

17:00 Healthy grains for enhanced gluten-free breads
Eimear Gallagher, Teagasc, Ireland

17:20 Exploring the use of dietary fibres to provide alternatives to a gluten-free diet
M. Samil Kök, Abant İzzet Baysal University, Turkey

17:40 *Scientific programme ends for the day*

18:30 *Departure from the hotels: Finnish Evening, Hangaslahti sauna, Tampere*

Please take a swimsuit and warm clothing with you!

Finnish Evening sponsored by Sinebrychoff, Saarioinen and Suloiset Gluteenittomat



Session 4: Gluten detoxification

Chair: *Michael Gänzle, University of Alberta, Canada*

Co-Chair: *Päivi Kanerva, University of Helsinki, Finland*

- 8:30 Keynote lecture 4: Enzymatic tools for gluten detoxification
Frits Koning, Leiden University Medical Center, the Netherlands
- 9:00 Many faces of prolyl oligopeptidase – What we ignore in mammals and what we know in plants?
Arturo Garcia-Horsman, University of Helsinki, Finland
- 9:20 Endogenous cereal enzymes in the elimination of prolamins
Jussi Loponen, University of Helsinki, Finland
- 9:40 Synthetic blocking peptides with high affinity to gliadin reduce tissue transglutaminase activity on wheat gliadin *in vitro*
Karolina Hoffmann, Chalmers University of Technology, Sweden

10:00 *Coffee break*

Session 5: Gluten-free baking and processing I

Chair: *Nanna Mossberg, Fria Bröd, Sweden*

Co-Chair: *Tuula Sontag-Strohm, University of Helsinki, Finland*

- 10:30 Keynote lecture 5: Overview on the new developments in the area of gluten-free foods and beverages
Elke Arendt, University College Cork, Ireland
- 11:00 Gluten-free baked products: Some quality solutions
Bill Atwell, Cargill, MN, USA
- 11:20 Formation and modification of bioactive compounds in gluten-free sourdoughs
Michael Gänzle, University of Alberta, Canada
- 11:40 Enzymatic processing of gluten-free flours: A promising tool to improve their bread-making functionality?
Stefano Renzetti, TNO Quality of Life, the Netherlands

12:00 *Lunch break*

Session 6: Gluten-free baking and processing II

Chair: *Markku Mikola, Sennet, Finland*

Co-Chair: *Eimear Gallagher, Teagasc, Ireland*

- 13:00 Fria Bröd – Company presentation
Nanna Mossberg, Fria Bröd, Sweden
- 13:15 Influence of selected modified starches and hydrocolloids on the rheological properties of dough and bread based on rice and buckwheat
Stephan Haase, TU München, Germany

- 13:35 Exopolysaccharide forming *Weissella* strains as starter cultures for sorghum and wheat sourdoughs
Clarissa Schwab, University of Alberta, Canada
- 13:55 Influence of beta-glucan from different origins on the quality of gluten-free breads
Anna-Sophie Hager, University College Cork, Ireland
- 14:15 Effects of two-step transamidation of wheat flour and semolina on the technological properties of gluten
Mauro Rossi, Institute of Food Sciences, NRC, Italy
- 14:35 The effect of deletion lines of bread wheat 'Chinese Spring' on celiac disease stimulating epitopes and technological properties
Hetty van den Broeck, Plant Research International, the Netherlands

14:55 *Coffee break*

Poster hour 14:55–15:55, Winter Garden

Session 7: Gluten-free pasta, beer, and industrial perspectives

Chair: *Bill Atwell, Cargill, MN, USA*

Co-Chair: *Sanna Luoto, University of Helsinki, Finland*

- 15:55 Gluten-free pasta: Technology and quality evaluation
Manuela Mariotti, University of Milan, Italy
- 16:15 Proso millet (*Panicum miliaceum* L.) a sustainable raw material for the malting and brewing process
Martin Zarnkow, TU München, Germany
- 16:35 Gluten-free beer from barley
Saara Pöyri, Sinebrychoff, Finland
- 16:45 Gluten-free wheat starch – safety and functionality on a natural way
Maren Wiese, Hermann Kröner, Germany
- 16:55 Improving the texture and nutritional profile of gluten free baked goods by formulation science and speciality flour technology: Muffins
Despina Ioannides, National Starch Food Innovation, Germany
- 17:05 Development of high-quality gluten-free breads for the European market
Valentina Stojceska, Village Bakery, UK
- 17:15 Imitated rye flour – Evaluation of pentosan sources
Markus Brandt, Ernst Böcker, Germany

17:25 *Scientific programme ends for the day*

19:00 *Symposium Dinner, Music Theater Palatsi, Tampere City Center*

Friday, June 11, 2010

Small Auditorium, Tampere Hall

Session 8: Coeliac disease and gluten-free foods update
– Joint session with the coeliac fair

Chair: *Markku Mäki, University of Tampere, Finland*

Co-Chair: *Tuula Sontag-Strohm, University of Helsinki, Finland*

8:45 Welcome to the International Coeliac Fair 2010
Leila Kekkonen, Finnish Coeliac Society, Finland

9:00 Gluten-free and very low gluten foods – Enforcement of common EU legislation
Annika Nurttila, Finnish Food Safety Authority EVIRA

9:45 Wheat starch in gluten-free diet
Katri Kaukinen, University of Tampere, Finland

10:15 Wheat starch in gluten-free bread
Nanna Mossberg, Fria Bröd, Sweden

10:30 *Coffee break*

11:15 Oats in gluten-free diet – Considerations of a pragmatic policy
Hannu Salovaara, University of Helsinki, Finland

11:45 Tips for using oats in gluten-free diet
Sanna Arnala, Finnish Coeliac Society, Finland

12:15 Pure oats production – Company presentation
Pirjo Alho-Lehto, Raisio, Finland

12:30 Quo vadis, coeliac disease?
Markku Mäki, University of Tampere, Finland

13:00 Closing ceremonies of the 2nd International Symposium on Gluten-Free Cereal Products and Beverages. Welcome to the 3rd Symposium!

13:15 *Lunch*

14:30 Fresh gluten-free bread every day – Success story from Bakery Vuohela
Pirkko Hämäläinen, Bakery Vuohela, Finland

15:00 Living as a coeliac in Finland
Marjo Jokinen, Finnish Coeliac Society, Finland



12:00–16:00 International Coeliac Fair 2010 exhibition area open

Free entrance for GF10 Symposium delegates!



