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HGF AUTUMN WORKSHOP WAGENINGEN 16-17 NOVEMBER 2015
Venue: Nederlands Bakkerij Centrum Agro Business Park 75-83, 6708 PV Wageningen

DRAFT PROGRAMME

Monday November 16th

Morning Available for meetings of Task Forces and other groups
 11:30-12.30 Board meeting with sandwiches
12.30 Registration, with sandwiches healthy sandwiches (see Tuesday’s lunch)
13:00 Start of Workshop

13:00-15:00 Nutrition: Grains and health- benefits and ‘sensitivities’

Presenter	Title	Remarks
Dr Frank Thielecke (Nestlé) Short 5 min. introduction	Recent Dietary Guidelines for (whole)grain, and (grain) fibres	Focus:’15 Guidelines USA, Netherlands, UK SACN Carbohydrates/health report
Dr Susan Wopereis (TNO)	The Resilience project, 1 st results of whole vs refined wheat intervention	The PhenFlex approach is used. With impact assessment on wide range of biomarkers
Dr Jan de Vries (Nutrition Solutions)	Grains & health: intervention studies; factors contributing to inconsistent results. Discussion on recommended improved set-up.	HGForum study (focus blood pressure) identified number of factors (note: results of observational studies are positive/ consistent).
Discussion		
Dr Jessica Biesiekierski (KU Leuven, Belgium)	Understanding wheat sensitivity – is it the protein or carbohydrate?	
Dr Daisy Jonkers (U Maastricht)	The IBS Syndrome – experiences (10 years) with the Maastricht cohort	Focus on nutritional aspects and grain fibre
Dr Jurriaan Mes (WUR-FBR)	The Fibebiotics.EU project (2012-’16): perspectives for health claims	Focus: soluble arabinoxylans and oat beta-glucans and improved immune status (for more information see: www.fbr.wur.nl and www.fibebiotics.eu)
Discussion		

15:00-15:30 Coffee/tea break

15:30-16:30 Communication

Presenter	Title	Remarks
David de Bruijn (NBC)	Using Social media to communicate on Bread & Health	Creating stakeholder network (master bakers, scientists, dieticians) presenting benefits of bread to target groups using social media
Prof. Hans van Trijp (U. Wageningen)	Nudging to enhance whole grain consumption	Effective nudging trials for artisan shops, supermarkets, out of home market
Dr Roberto King (Nestlé Research Centre)	The HGForum definition of wholegrain foods – final paper	Results of discussions in HGForum in 2014-’15

16:30-18:00 Task Force meetings Nutrition and Health, Technologies and Communication Snacks and drinks available

Task force	Possible discussion topics
Nutrition	Follow-up discussion of presentation by Jan de Vries
Technology	Discussion on TF Technology grain fibre breakdown literature study
Communcation	Priorities for 2016-2018. Social media: how to translate national activities internationally?

Monday November 16th - continued

18:00- 19:30 Short communications and drinks

Presenter	Title	Remarks
Dr. .Flip van Straaten (NBC)	New Dutch regulations (wholegrain bread, other bread types) – international harmonization?	For a range of issues regulations are desirable. – such as the % of a certain grain (e.g. spelt) required to call a product a 'spelt product'
Dr. Yannick Weesepeel (WUR-Rikilt, Wageningen)	Authentication of organic and conventional produced wheat	A single phenolic acid molecule was tentatively identified as marker: (for more information see: http://www.wageningenur.nl/en/Expertise-Services/Research-Institutes/rikilt/Research/Food-fraud-and-Composition/Foods-fingerprint-reveals-many-secrets-1.htm)
Dr Twan America (WUR-PRI, Wageningen)	Method for identification of wheat and spelt in mixtures	
Dr. Michiel Brusckke (Zeelandia)	Introducing grain concepts with health & nutritional benefits	Zeelandia wants to share lessons learned on communication with these concepts
Dr. Aurelie Jouanin (WUR-PRI), Wageningen	Directed mutagenesis towards wheat gliadin epitopes (eliminating 'toxic' epitopes)	
TF Leaders	Summary of results of discussion	

20:00 Joint dinner

Tuesday November 17th

8:15 - 8:45 Morning coffee/tea

8:45 -10:15 Technology and health

Presenter	Title	Remarks
Dr Stefano Renzetti (TNO)	Physical model based healthy reformulation of bakery products	Excellent practical results + application by industry by using physical models
Prof Christophe Courtin (KU Leuven, Belgium)	Wheat bran modifications and impact on health	
Prof. Kati Katina (U. Helsinki) 5 min short presentation	Sourdough symposium (Nantes 3-5 Oct.) Nutrition-health highlights	
Prof. Marco Gobetti (U. Bari), Italy	Sourdough-type fermentation for decreasing adverse reactions to gluten	
Dr Erwin Zoetendal	The human microbiota and obesity - relations with (grain) fibres	The role of fibres in gut microbiota (microbiome) regulation and potential further links to obesity and other disorders

10:15 – 12:00h Discussion time. Groups and plenary

Focus: New issues for research and communication, possible new projects and collaborations

12:00-12:45 Lunch

Served: healthy (wholegrain) sandwiches, prepared by specialist baker Frank van Eerd.

With introduction "Healthy eating and sports nutrition" by the cook of Tour de France's Jumbo professional cycling team.

12:45-14:00 General Assembly meeting – with discussion on HGForum in 2016-2018

14:00-15:15 Sight-seeing Tour Wageningen University and Research Centre Campus