Bakery Brokerage Event

Opportunities for Craft Bakers – Solutions for Productivity and Competitiveness

Location: ILU e.V., D-14558 Nuthetal, Arthur-Scheunert-Allee 40/41

Date: November 6th and 7th, 2014

Time	November 6th, 2014
09:00 – 09:15	Short Welcome **Helena McMahon, IT Tralee, TRADEIT Coordinator,** **Katrin Schreiber, IGV, CEO, Karsten Schmidt, ILU**
09.15–09.20	Scientific Symposium - Introduction Session 1: The Future of Craft Bakery **Ralph Thomann, IGV, Germany**
09.20–09.40	Thinking-Feeling-Baking – With Passion For Success **Hans-Paul Mattke, Moin - Biologische Backwaren GmbH, Germany**
09:40-10:10	Clean Labelling - Back to the Stone Age or the standard of the future? **Michael Gusko, GoodMills Innovation GmbH, Germany**
10:10-10:30	First results in technology transfer in the grain section (TRAFOON) **Hartmut Welck, Steinbeis-Europa-Zentrum, Stuttgart, Germany**
10:30-10:50	**Discussion**
10:50 -11:10	***Coffee break***
11.10–11.20	Scientific Symposium - Introduction Session 2: Product Development for Traditional Bakery Products **Tuomo Eskelinen, Savonia UAS, Finland**
11:20-11:40	Rye – a crop for the future?! **Alexander Voß, ILU, Germany**
11:40-12:00	Olive Bread products: a 3 in 1 valorisation strategy **Ricardo Malheiro, Elsa Ramalhosa, IPB, Portugal**
12:00-12:20	Gluten-free production and/or products in smaller bakeries
12.20–12.40	The project HealthBread – development of healthier bread products with respect to nutritional quality targets for both white bread and wholegrain bread. Results and successful examples on the European market **Willem van der Kamp, TNO, The Netherlands**
12:40-13:00	**Discussion**
13:00 –14:00	***Lunch***
14.00–17.30	**NETWORKING** **MEETINGS ARRANGED BY PARTICIPANTS** **TECHNOLOGY PROVIDER PRESENTATIONS** *Special Arrangements: will be announced*
19:00 –22:00	***Diner – Forsthaus Templin***

This project has received funding from the European Union's Seventh Framework Programme for research, technological development and demonstration

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Time	November 7th, 2014
09.00–12 .00	**NETWORKING** **MEETINGS ARRANGED BY PARTICIPANTS** **TECHNOLOGY PROVIDER PRESENTATIONS** *Special Arrangements: will be announced*
09.00–12.00	**Workshop: New Products with Rye. Practical Baking with European Bakers** *A hands-on baking session in the large teaching bakery at ILU. Maximum 12 participants*
12:00 –13:00	***Lunch***
13.00–13.100	Scientific Symposium - Introduction Session 3: Food Safety **Catherine Halbert, Halbert Research Institute, UK**
13.10–13.30	Allergen Management – Labelling according to LMIV **Gerd Huschek, IGV, Germany**
13:30-13:50	High standards – little companies – Financing of Quality **Andrzej Fetlìnski, Food Concept, Poland**
13:50-14:10	Role of EEN in Supporting Technology Transfer to Food Producers **Alexandra Pohl, EEN (ZAB), Potsdam, Germany**
14:10-14:30	*reflections , wrap-up, conclusions, joint actions to H2020* **Helena McMahon, IT Tralee, TRADEIT Coordinator**

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