

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 6 th , 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	<i>Coffee break</i>
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	<i>Lunch</i>
14.00–17.30	NETWORKING MEETINGS ARRANGED BY PARTICIPANTS TECHNOLOGY PROVIDER PRESENTATIONS <i>Special Arrangements: will be announced</i>
19:00 –22:00	<i>Diner – Forsthaus Templin</i>



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Time	November 7 th , 2014
09.00–12.00	NETWORKING MEETINGS ARRANGED BY PARTICIPANTS TECHNOLOGY PROVIDER PRESENTATIONS <i>Special Arrangements: will be announced</i>
09.00–12.00	Workshop: New Products with Rye. Practical Baking with European Bakers <i>A hands-on baking session in the large teaching bakery at ILU. Maximum 12 participants</i>
12:00 –13:00	<i>Lunch</i>
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 Fetlinski, Food Concept, Poland
13:50-14:10	Role of EEN in Coordination and Support Action programs Alexandra Pohl, EEN (ZAB), Potsdam, Germany
14:10-14:30	<i>reflections , wrap-up, conclusions, joint actions to H2020</i> Helena McMahon, IT Tralee, TRADEIT Coordinator

