

IV INTERNATIONAL CONFERENCE “THE QUALITY OF GRAIN, FLOUR AND BREAD”

November 25 — 27, 2019

Moscow, International Industrial Academy,
20, 1st Schipkovsky per.

PROGRAM

Organizers: *International Industrial Academy*
International Association for Cereal Science and Technology (ICC)

Venue: *20, 1st Schipkovsky per., IIA, Moscow*

November 24, Sunday

10.00 – 17.00	Acceptance of bakery samples for the International Flour and Bread Quality Review
10.00 – 17.00	Registration of the participants of the conference in the International Industrial Academy (lobby on the 1st floor)

November 25, Monday

09.00 – 17.00	Registration of the participants of the conference in the International Industrial Academy (lobby on the 1st floor)
11.00 – 13.00	Practical seminar of the scientific and production enterprise EKAN LLC: “Sample preparation, moisture determination at ACЭШ installations, vitreous grain and whiteness of flour and «YANTAR-BLIK» electronic diaphragm, basic indicators of grain and flour quality by IR-spectroscopy-INFRA SCAN-3150”
13.00 – 14.00	Tea - coffee
15.00 – 17.00	Master class from the “IREKS-TRIER” GC: Malt products - a natural product of grain processing for improving quality and consumer characteristics of bakery and flour confectionery <i>Komolikova Liliya Ildarovna, Head of Marketing Department, IREKS</i> Venue: Technological Center of “IREKS” LLC
12.00 – 18.00	Meeting of the Competition commission of the International Flour and Bread Quality Review

November 26, Tuesday

09.00 – 10.00	Registration of the participants of the conference
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- 09.00 – 17.00 **Exhibition of the manufacturers of equipment, ingredients, laboratory devices, packaging and industry scientific and technical literature** (lobby on the 1st and 2nd floors)
- 13.00 – 17.00 **Exhibition of the products of milling and bakery enterprises participating in the International Flour and Bread Quality Review** (room 101)
- 10.00 – 10.30 **Official opening of the IV International Conference “THE QUALITY OF GRAIN, FLOUR AND BREAD”**
- Butkovsky Vyacheslav Aronovich**, President of the International Industrial Academy, ICC Academician*
- Pichler Michaela**, General Secretary of the International Association for Cereal Science and Technology (ICC)*
- Afonina Marina Igorevna**, Director of the Department of Food and Processing Industry of the Ministry of Agriculture of the Russian Federation (agreement)*
- Gurevich Arkadiy Iosifovich**, President of the Russian Union of Milling and Cereal Enterprises*
- Cheshinskiy Valeriy Leonidovich**, President of the Russian Union of Bakers*

Plenary session

Moderators:

***Butkovsky Vyacheslav Aronovich**, President of the International Industrial Academy, ICC Academician*

***Michaela Pichler**, General Secretary of the International Association for Cereal Science and Technology (ICC)*

- 10.30 – 10.50 Potential and prospects of grain production in the Russian Federation
- Chekmarev Petr Alexandrovich**, Chairman of the Committee of the Chamber of Commerce and Industry of the Russian Federation for the development of agro-industrial complex, Academician of the Russian Academy of Sciences, Doctor of Agricultural Sciences.*
- 10.50 – 11.10 Role of cereal products in healthy nutrition
- Tutelyan Viktor Alexandrovich**, research supervisor of the Federal State Budgetary Institution of Science “Federal Research Center of Nutrition and Biotechnology”, academician of the Russian Academy of Sciences, Doctor of Medical Sciences, professor*
- 11.10 – 11.25 State system of control of Safety and Quality Assurance for Grain and Grain Products
- Koroleva Julia Mikhaylovna**, Director of the Federal State-Funded Institution “Federal Centre of Quality and Safety Assurance for Grain and Grain Products”*
- 11.25 – 11.40 State of seed production in the Russian Federation. National and inter-state regulatory legal instruments
- Malko Alexander Mikhaylovich**, Director of the Federal State Budgetary Institution “Russian Agricultural Center”, Doctor of Agricultural Sciences*

11.40 – 11.55	Innovations in technologies of storage and processing of grain Meleshkina Elena Pavlovna , Director of the All-Russia Research Institute of Grain and Products of its Processing — branch of the Federal State Budgetary Scientific Institution “Federal Scientific Center of Food Systems named after V.M. Gorbатов” of the Russian Academy of Sciences, Doctor of Technical Sciences
11.55 – 12.10	Scientific support of bakery production Kostyuchenko Marina Nikolayevna , Director of the Federal State Autonomous Scientific Institution Research Institute of Baking Industry, Candidate of Technical Sciences, Associate Professor
12.10 – 12.25	Grain production in the Southern Federal District of Russia Kayshev Vladimir Grigoryevich , Associate Member of the Russian Academy of Sciences, Professor of Stavropol Agrarian University, ICC Academician, Doctor of Economic Sciences.
12.25 – 12.40	Malt products - a natural product of grain processing for improving quality and consumer characteristics of bakery and flour confectionery Komolikova Liliya Ildarovna , Head of Marketing Department, IREKS
12.40 – 14.00	Break Work of the exhibition Acquaintance of the conference presidium and the ICC delegation with the exhibitions of products of milling and bakery enterprises participating in the International Flour and Bread Quality Review and manufacturers of equipment, ingredients, laboratory instruments and packaging Lunch

Symposium of the International Association for Cereal Science and Technology (ICC)

The International Association for Cereal Science and Technology (ICC) and its global contribution to improvement of the quality of grain, cereal products and food safety

Moderators:

Hamit Köksel, Past President of ICC (2017-2018), Istinye University, Hacettepe University, Turkey

Michaela Pichler, Secretary General of ICC

14.00 – 14.30 | ICC and its contribution to cereal and grains quality
Michaela Pichler, Secretary General of ICC

14.30 – 15.00 | Flour standardization in Europe and the Importance & role of ICC standards
Hamit Köksel, Past President of ICC (2017-2018), Istinye University, Hacettepe University, Turkey

15.00 – 15.20 | Wheat breeding and genetic resources for technological quality and nutritional healthy products
Alexey Ivanovich Morgunov, International Maize and Wheat Improvement Center, Candidate of Agricultural Sciences, Turkey

15.20 – 15.40	Milling industry in Eurasia: hub of wheat and flour market Vural Kural , Executive Secretary and Treasurer, The International Association of the Operative Millers (IAOM)
15.40 – 16.00	An overview on Chinese wheat flour industry Fengcheng Wang , Past President of ICC (2015-2016), Henan University, China
16.00 – 16.20	Market driven production in flour milling Zeki Demirtasoglu , Corporate Member of ICC, General Director of BASTAK Instruments, Turkey
16.20 – 16.40	The Concept of Instrument Network and Ring Tests to assure the analytical results of NIR instruments. Robin Malm , Foss, Corporate Member of ICC, Denmark
16.40 – 17.00	Product Development of gluten-free products Markus Loens , Brabender, Corporate Member of ICC, Germany
17.00 – 17.15	Future challenges for cereal scientists Hamit Köksel , Past President of ICC (2017-2018), Istinye University, Hacettepe University, Turkey
19.00	Cultural program

November 27, Wednesday

09.00 – 10.00	Registration of the participants of the conference
09.00 – 16.00	Exhibition of the manufacturers of equipment, ingredients, laboratory devices, packaging and industry scientific and technical literature (lobby on the 1st and 2nd floors)
09.00 – 16.00	Exhibition of the products of milling and bakery enterprises participating in the International Flour and Bread Quality Review (room 101)

Round table “Safety of grain, flour and bread. Methods of control”

Moderators:

Tutelyan Viktor Alexandrovich, research supervisor of the Federal State Budgetary Institution of Science “Federal Research Center of Nutrition and Biotechnology”, academician of the Russian Academy of Sciences, Doctor of Medical Sciences, professor

Ilyina Olga Alexandrovna, Rector of the International Industrial Academy, Doctor of Technical Sciences, Professor

10.00 – 10.10	Opening speech
10.10 – 10.25	Mycotoxins of grain and products of its processing. Control methods Sedova Irina Borisovna , senior research assistant of the Laboratory of Enzymology of Nutrition of the Federal State Budgetary Institution of Science “Federal Research Center of Nutrition and Biotechnology”
10.25 – 10.40	Heavy metals in grain and products of its processing Khotimchenko Sergey Anatolyevich , Acting First Deputy Director of the Federal State Budgetary Institution of Science “Federal Research Center of Nutrition and Biotechnology”, Doctor of Medical Sciences, Professor
10.40 – 10.55	Microbiological safety of grain, flour and bread Sheveleva Svetlana Anatolyevna , Head of the Laboratory of Biosafety and Nutrimicrobiome Analysis of the Federal State Budgetary Institution of Science “Federal Research Center of Nutrition and Biotechnology”, Doctor of Medical Sciences
10.55 – 11.10	Methods of control of pesticides in grain Eller Konstantin Isaakovich , Head of the Laboratory of Metabolomic and

11.10 – 11.25	<p><i>Proteomic Analysis of the Federal State Budgetary Institution of Science “Federal Research Center of Nutrition and Biotechnology”, Doctor of Chemical Sciences.</i></p> <p><i>The formation of microbiological safety of bakery products. Critical points</i></p> <p>Savkina Olesya Aleksandrovna, <i>Leading Researcher, St. Petersburg Branch of the Federal State Autonomous Scientific Institution Research Institute of Bakery Industry</i></p>
11.25 – 11.30	Discussion, answers to questions

Focus session “Innovative technologies for combating losses of grain resources and assurance of the quality of grain, flour and bread”

Moderators:

Meleshkina Elena Pavlovna, *Director of the All-Russia Research Institute of Grain — branch of the Federal State Budgetary Scientific Institution “Federal Scientific Center of Food Systems named after V.M. Gorbатов” of the Russian Academy of Sciences, Doctor of Technical Sciences*

Iunikhina Vera Sergeevna, *First Pro-Rector of the International Industrial Academy, Doctor of Technical Sciences, Professor*

11.30 — 11.45	<p>Genetic approaches to the formation of diversity on technological properties of grain and flour among the gene pool of bread wheat of Russia</p> <p>Pshenichnikova Tatyana Alexeyevna, <i>Head of the Sector of Grain Quality Genetics of the Federal Research Center “Institute of Cytology and Genetics” of the Siberian Branch of the Russian Academy of Sciences, Candidate of Biological Sciences, Associate Professor</i></p>
11.45 – 12.00	<p>Problems of provision of Tajikistan with quality flour and wheat</p> <p>Karimova Mavzuna Timurovna, <i>Head of the Foreign Trade and Integration Processes Department of the Institute of Economics of the Academy of Sciences (Dushanbe), main FAO expert</i></p>
12.00 – 12.15	<p><i>Flour hydration and its effect on dough formation and the final product</i></p> <p>Sedyki Marina, <i>representative of Buhler AG</i></p>
12.15 – 12.30	<p>Fundamental stages of conditioning and methods of protection of grain during its long-term storage</p> <p>Abdyushev Marat Mazitovich, <i>General Director of JSC “Melinvest”</i></p>
12.30 – 12.45	<p>Determination of grain contamination with insects by uric acid</p> <p>Zakladnoy Gennadiy Alexeyevich, <i>chief research officer of the All-Russia Research Institute of Grain — branch of the Federal State Budgetary Scientific Institution “Federal Scientific Center of Food Systems named after V.M. Gorbатов” of the Russian Academy of Sciences, Doctor of Technical Sciences</i></p>
12.45 – 13.00	<p>Factors determining the quality of wheat grain in modern conditions of growth</p> <p>Kuzmich Mikhail Alexandrovich, <i>Head of the Laboratory of the Federal State Budgetary Scientific Institution “Moscow Research Institute of Agriculture “Nemchinovka”, Doctor of Agricultural Sciences</i></p>
13.00 – 13.15	<p>Clean & Lean Label. Making a smart contribution to a healthy diet</p> <p>Okolelov Maxim, <i>Technological Manager of KT “OOO Stern Ingredients”</i></p>
13.15 – 14.00	Lunch

Focus session “Modern methods and devices for evaluation of the quality of grain, flour and bread”

Moderators:

Ilyina Olga Alexandrovna, *Rector of the International Industrial Academy, Doctor of Technical Sciences, Professor*

Gurevich Arkadiy Iosifovich, *President of the Russian Union of Milling and Cereal Enterprises*

- 14.00 – 14.15 Peculiarities of analytical measurements of parameters characterizing the quality and condition of grain, flour and bread
Feidengold Vladimir Borisovich, Head of the Department of Grain and Products of Its Processing of International Industrial Academy, Doctor of Technical Sciences, Professor
- 14.15 – 14.30 Modern equipment and technologies for microbiological and molecular biological research (mycotoxins in grain, GMOs, potato disease of bread)
Galkin Alexander Viktorovich, General Director of “Company “Staylab” LLC, Doctor of Chemical Sciences
- 14.30 – 14.45 Quality control of grain and products of its processing using infrared spectroscopy and optical-computer diagnostics.
Rutkovskaya Tatyana Sergeevna, marketing director of «Ekan» LLC
- 14.45 – 15.00 Analyzers by Lumex for quality control of grain, flour and other agricultural and food products”
Chulyukov Oleg Gennadiyevich, Head of Development, Training and Service Department of Lumex, Candidate of Technical Sciences
- 15.00 – 15.15 Test kits for determination of mycotoxins in feeds and foodstuffs by immunoenzymatic assay method
Treshkova Tatyana Sergeyevna, Head of Laboratory of ODO “KomProdService”, Republic of Belarus
- 15.15 – 15.30 Correct reading and understanding of measurement results in the enterprise's laboratory
Harvardt Alexander Borisovich, General Director of Brabender LLC
- 15.30 – 15.45 Modern methodology for assessing the technological properties of wheat flour
Chernykh Valeriy Yakovlevich, Head of the Center of Rheology of Food Environments of the Federal State Autonomous Scientific Institution Research Institute of Baking Industry, Doctor of Technical Sciences, Professor
- 15.45 – 16.00 “Fine flour” is the main cause of baker’s problems
Drozdetsky Alexander Nikolaevich, Head of Sales Department, «Alitet-Yekaterinburg» LLC
- 16.00 – 16.15 Modern solutions and technologies for the selection and quality control of grain, products of its processing
Kurichev Andrey Vitalievich, General Director of the «Agrola» company
- 16.15 – 17.00 **Award Ceremony for the Winners of the International Flour and Bread Quality Review**
On the results of the International Flour and Bread Quality Review
Ilyina Olga Alexandrovna, Rector of the International Industrial Academy, Vice President, Chairman of the Committee for Education and Professional Skills of the Russian Union of Bakers
Summing up and official closing of the conference
Butkovsky Vyacheslav Aronovich, President of the International Industrial Academy
- 17.00 **Drink reception**