

# Ola! Cereal Scientists Meet in Barcelona, Spain

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Upon arrival in Barcelona, Spain, we were greeted with sunshine and very warm weather. It was the perfect location and time of year for a workshop involving cereal scientists. The 11th European Young Cereal Scientists and Technologists Workshop (EYCSTW) was hosted by the Universitat Autònoma de Barcelona (UAB), Barcelona, Spain, May 9–11, 2012. Forty young scientists gave presentations during the workshop, as well as three senior scientists: Frédéric Auger (CSM, Germany, and C&E Board member), Peter Weegels (Sonneveld, The Netherlands, and C&E chair), and Eva Merel-Raush (DSM, The Netherlands). The event attracted participants from universities in the United Kingdom, Spain, Germany, Hungary, The Netherlands, France, the Czech Republic, Belgium, Hungary, Poland, Turkey, Finland, and Latvia.

Thanks to the huge efforts of the organizing committee, participants were welcomed at the Barcelona airport on May 8. The very warm welcome by the committee played a major role in the success of the workshop. Upon our arrival at the campus, we were greeted by Nuria Aguilar and Begoña Miñarro from UAB at La Villa Universitaria. Our rooms were great and overlooked the breathtaking hills and landscape surrounding the university. Later in the evening, a welcome cocktail social with traditional Catalan food was held at the hotel, setting the mood and kick starting interactions among the attendees. We had a first taste of traditional Spanish *tapas*, including *pan tumaca* (bread and tomato), anchovies on flatbread, and mushroom croquettes. It was wonderful to meet cereal scientists from all over Europe and share our experiences in the field of cereal research.

On the first day, the workshop was held at the Faculty of Veterinary Medicine, which was a 10 minute walk from our accommodations. The first session opened with welcoming talks by Reyes Pla (dean of the Veterinary School at UAB), Martín Buffa (CERPTA), and Peter Weegels and an informational keynote address by Outi Mäkinen (C&E student member) about the



Participants visit Pastas Gallos.

opportunities offered by AACC International and the Europe (Cereals&Europe) Section for students in cereal science. The first session topic, Wheat Baking and Quality, was chaired by Irene Minguez (technical R&D manager, Panrico). The session began with an interesting opening discussion by keynote speaker Frédéric Auger on the importance of the mixing step in bread production. During the break and lunch, we had the opportunity to view posters and sample more Spanish food in the university cafeteria. The first day concluded with a visit to the Panrico and Pastas Gallo factories. Panrico is the leading company in the Spanish bun, pastry, and sandwich loaf market. At the Panrico factory, participants were shown how bread is baked in large-scale production. At Pastas Gallo, the market leader in pasta products in Spain, participants were given a tour of the production plant. Upon arrival back at the campus, entertainment and relaxation was never too far away as dinner was held after a local Castellars exhibition, in which a group of people form a human castle. In an exciting turn, the audience had the opportunity to participate in the show by providing support for the Castellars from the bottom of the structure.

On the second day the session was chaired by Martha Capellas (professor at UAB) and was focused on Other Cereals and Gluten Free Baking and on Analytics and Nutrition. Keynote speaker Peter Weegels gave a talk on “Polymer Science—Our Daily Bread.” At the end of the oral session, a trip to Barcelona was organized to visit Gaudi Park and view its unique architecture. After a long day of mental labor, we relaxed on a boat trip on the Mediterranean. The view of luxury yachts and boats and the Barceloneta pier was breathtaking. Afterward, we dined at a restaurant on Barceloneta Beach, the main beach in Barcelona, and enjoyed walking the beach with the cool, soothing breeze from the sea and the warmth of the sand on our feet.

The final day of the workshop was dedicated to presentations on Cereal Components and Other Food/Non-food Applications and was chaired by Frédéric Auger. At the start of the session, the top three posters were announced, and during the break, more-detailed five minute presentations were given by the authors. The prize for best presentation was awarded to Dana Elgeti (Germany), for “Techno and Bio-functional Impact of



Workshop poster presentation.

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Awards are presented to Noorhasifah Tengah (second left) and Dana Elgeti (second right).

Quinoa Milling Fractions and Amylase Treatment on Gluten-free Bread,” while the best poster award was given to Noorhasifah Tengah (University of Nottingham, U.K.) for “Differences in External and Internal Structure of Rice Grain, as Observed by ATR-FTIR, and Its Correlation to Rice Stickiness.” The judges were Frédéric Auger, Eva Merel Rausch, and Martha Capellas. Closing speeches were given by Frédéric Auger and Outi Mäkinen. The event ended with a visit to the UAB research pilot plant and a traditional Spanish lunch consisting of seafood paella served with *pan tumaca* and olives.



Attendees visit Gaudi Park.

We would like to thank all the participants, C&E for this wonderful tradition, industry delegates, sponsors (Brabender, CSM, DSM, Kamppfmeier, Böcker, Cargill, and Chopin), and the organizing committee (Buenaventura Guamis, professor of food technology, UAB, Spain; Peter Weegels; Frédéric Auger; Abde Arrachid, C&E Board member; Begoña Miñarro; Núria Aguilar; and Outi Mäkinen). We hope to see many of you, as well as new faces, at the 12th EYCSTW in Nottingham, U.K., in 2013, which is sure to be as exciting as the 2012 workshop.

A paid ad appeared here in the printed version of the journal.