

Workshops (only in German)

09. + 10. September 2014

8:30 bis 10:00 Uhr

Vorabcheck Getreidegesundheit

- Gesetzliche Vorschriften zur Besatzbestimmung
- Bestimmung der Besatzfraktionen
- Sensorische Prüfung (Beurteilung gesund und handelsüblich)
- 4-Stufen-Prüfung - Geruch
- Profil-Prüfung - Geschmack

10:30 bis 12:00 Uhr

Beurteilung der Backfähigkeit von Weizen und Weizenmehl

- Voraussetzungen für die Backfähigkeit
- Methodenübersicht (Analytik/ Rheologie)
 - ❖ Feuchtklebergehalt
 - ❖ Sedimentationswert
 - ❖ Fallzahl
 - ❖ Farinogramm
 - ❖ Extensogramm

13:00 bis 14:30 Uhr

Möglichkeiten der Feuchtigkeits- und Proteinbestimmung bei Getreide und Getreidemahlerzeugnissen

- Methodenübersicht (Brabender MT, Memmert TS, Kjeldahl, Dumas, NIR/NIT)
- Prinzip
- Eichung von Feuchtebestimmern
- Genauigkeiten und Fehlertoleranzen
- Vor- und Nachteile
- NIR-Kalibrationsentwicklung
- Möglichkeiten der Qualitätskontrolle von Schnellmethoden
- Informationen zum Netzwerk

15:00 bis 16:30 Uhr

Standardbackversuche

- Durchführung des Rapid-Mix-Test (RMT) – Brötchen
- Erläuterung weiterer Backversuche
 - ❖ Rapid-Mix-Test (RMT) – Kastenbrot
 - ❖ Weizenvollkornmehl-Backversuch
 - ❖ Dinkelvollkornmehl-Backversuch
 - ❖ Roggenbrot-Backversuch

Durchführung der Workshops

Die Workshops finden unter der Leitung des Detmolder Instituts für Getreide- und Fettanalytik statt.


Die maximale Teilnehmerzahl pro Workshop sind 10 Personen. Eine vorherige Anmeldung ist zwingend erforderlich.

Accommodation

We kindly ask you to make your Room reservations before August 15th 2014 by using the enclosed registration form. After the deadline, please make sure to reserve a room by yourself.


Room reservations will be confirmed approx. 14 days before the Convention **directly by the hotel**. For further questions, please do not hesitate to contact us by telephone **0049 5231 616640** or mail **info@agf-detmold.de**

**Detmolder Institut für
Getreide- und Fettanalytik GmbH**
A subcompany of
The Association of Cereal Research




**Quality controls for cereal
cultivation**


- Cereal analyses
- Flour analyses



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in cooperation with

Max Rubner-Institute
Institute of Safety and Quality of Cereal

**65th Convention
of Milling-Technology**

September 09th – 10th 2014

in Detmold, Germany

Lectures' Start
morning 8³⁰ h - afternoon 14³⁰ h

Simultaneous translation
German/English



Tuesday, September 09th 2014

from 8⁰⁰am Registration

Opening Remarks by the Vice-President of the Association of Cereal Research, **Alfred Heyl**, Bad Langensalza

1. Markets

- 1.1. **Ulrike Detmers**, Gütersloh
Efficiency in the partnership among the value chain – for today and in the future
- 1.2. **Andrea Dinig**, Hannover
Relationship between regional Origination and Milling Industrie

2. Raw Materials & Analytics

- 2.1. **Rosemarie Schneeweiß, Ute Bindrich, Quakenbrück und Gertrud Schramm**, Nuthetal
Studies on Extrusion suitability of flours from wheat with different grain hardness
- 2.2. **Cindy Pooch, Klaus Münzing, Klaus Wolf und Jens Begemann**, Detmold
Conditioning technique of rye for the production of flour specialties
- 2.3. **Christian Kummer**, Wien (Österreich)
Bug Bite Infection - Methods for Rapid Detection and Action
- 2.4. **Thomas Voigt**, Laudenbach
Pest Control Activities - What are the demands of IFS Food Version 6?

3. Corporate Transaction

- 3.1. **Stefan Hoth**, Elmshorn
The social audit – what is behind all this?
Corporate Responsibility – social standards – social accountability audit
- 3.2. **Hans-Joachim Letzin**, Hamburg
Daily routine responsibilities of the operations manager in the mill business

Exhibitors-Forum

Short Presentations from selected exhibitors.

This **Forum** gives the opportunity to exhibitors to introduce their latest news and innovation to the audience within a short summary.

Wednesday, September 10th 2014

4. Technics and Technology

- 4.1. **Jürgen Skowaisa**, Schiltach
Level Measurement in the Mill – a comparison between modern technologies
- 4.2. **Daniel Kreissel**, Laupen/ZH (Schweiz)
Grain Sampling from Trucks/Railcars.
- 4.3. **Hans-Joachim Letzin**, Hamburg
Finishings of silo compartments - coating yes or no?
- 4.4. **Herbert Pertl**, Braunschweig
Using energy-efficient technologies to extend the shelf life of flour
- 4.5. **Thomas Ziolko**, Uzwil (Schweiz)
Reliable and hygienic bagging of flour
- 4.6. **Anton Gögele**, Meran (Italy)
From "playing with fire" to a fire safety approval - surprising results of real-scale fire testing

5. Research and Development

- 5.1. **Christine Schwake-Anduschus und Klaus Münzing**, Detmold
Distribution of Fusarium mycotoxins in wheat kernels
- 5.2. **Markus Brunnbauer**, Asten (Österreich) und **Silvia Thanhäuser, Patrick Selmaier und Peter Köhler**, Freising
Determination of the Gluten Aggregation Behaviour from Wheat, Correlation with the Rheological and the Baking Properties
- 5.3. **Klaus Münzing und Christine Schwake-Anduschus**, Detmold
Ergot content minimization: implementation of the recommendations into practice

Closing remarks by the assistant Chairman of the Milling Experts Group, **Matthias Schuh**, Landshut

Language

The official language of the Convention will be German. Simultaneous translation German - English will be provided.

Timeschedule (open for changes)

Tuesday, September 09th 2014

08³⁰ h - 12³⁰ h - Lectures 1.1. – 2.3.
14³⁰ h - 17³⁰ h - Lectures 2.4. – 3.2.

Wednesday, September 10th 2014

08³⁰ h - 12³⁰ h - Lectures 3.3. – 3.7.
14³⁰ h - 17³⁰ h - Lectures 3.8. – 4.2.

Evening Program

Monday, September 8th 2014

19³⁰ h **Welcome Evening** (with snacks and beverages) at the Convention Hall, Detmold, Schuetzenberg.

Tuesday, September 09th 2014

After the last lecture "**Bread and Wine**"-**Get-together** in the "Haus des Brotes" (Exhibition Hall).

Wednesday, September 10th 2014

19³⁰ h **Social gathering** at the restaurant Strates Brauhaus, Detmold

Registration Fee

Non-members of the Association of Cereal Research (except members of public institutions and lecturers) are requested to pay a **registration fee** of **400 Euro** p.p. Mills **first time participating**, will receive a 50 % discount on the above mentioned fee.

Exhibition

During the Convention of Milling-Technology there will be the possibility to survey special machinery and apparatus used in milling industries as well as specific laboratory equipment for milling research. Well known industrial suppliers from home and abroad will be presenting improvements and new developments within the milling industry. The exhibition is free of charge only for the participants of the Convention of Milling-Technology.

Registration online (english):
www.agfdt.de/en/annual-overview.html