

Accommodation

We kindly ask you to make your Room reservations before July 31st 2013 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**.

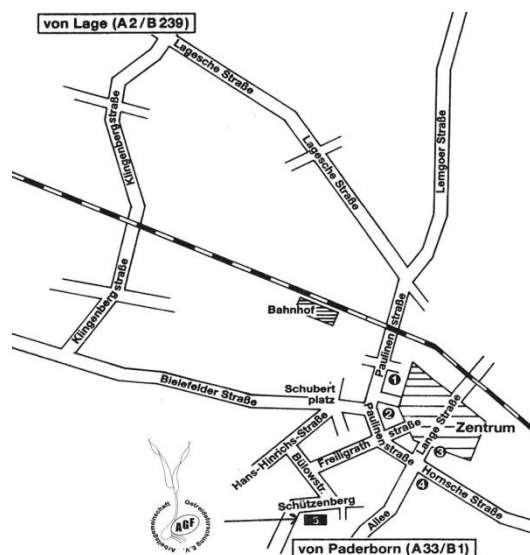
For further questions, please do not hesitate to contact us by telephone **0049 5231 616640** or mail **info@agf-detmold.de**

Convention Hall

Roemer-Haus of Association of Cereal Research, Schuetzenberg 10, D-32756 Detmold -Germany



Directions



Association of Cereal Research

Schuetzenberg 10 - D-32756 Detmold
Phone 0049 5231 61664-0 - Fax 0049 5231 20505
E-Mail: info@agf-detmold.de - Internet: www.agfdt.de

in cooperation with

Max Rubner-Institute
Institute of Safety and Quality of Cereal

**64th Convention
of Milling-Technology**

September 10th – 11th 2013

in Detmold, Germany

Lectures' Start
morning 8³⁰ h - afternoon 14³⁰ h

Simultaneous translation
German/English



Detmolder Institut für Getreide- und Fettanalytik GmbH

A subcompany of
The Association of Cereal Research



**Quality controls for cereal
cultivation**



- Cereal analyses
- Flour analyses



FAST

RELIABLE

ACCURATE



DIGeFa GmbH
Schuetzenberg 10
32756 Detmold, Germany
Fon: 0049 5231 61664-24
Fax: 0049 5231 61664-21
Mail: info@digefa.net



Further information:
www.digefa.net

Tuesday, September 10th 2013

from 8⁰⁰ h Registration

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

1. Food Law and Food Safety

- 1.1. **Janina Bethscheider**, Bonn
Managing Risks in Granaries: Auditing Suppliers
- 1.2. **Hartmut Fischer**, Mannheim
Duties of the executive management

2. Raw Materials & Analytics

- 2.1. **Peter Köhler**, Freising
Fast photometrical quantification of indirect quality parameters from wheat flour.
- 2.2. **Silke Bode**, Detmold
Comparison of Sample Preparation for quality assessment of protein found in wheat. (The influence from drying and damping on the Zeleny index)
- 2.3. **Frank Schuhmann**, Brabrand (Denmark)
Enzymatic flour treatment in the mill.
- 2.4. **Heiko Zentgraf**, Bonn
When you are sensitive to wheat: Current aspects of gluten-sensitive nutritional problems.

3. Technics and Technology

- 3.1. **Thomas Lepold**, Oberursel
Innovative process for separation of outer zones of grain –Minimise pollutants and facilitate further processing.
- 3.2. **Klaus Muenzing**, Detmold
Optimisation of the wheat baking capacity through protein-oriented grinding.

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 11th 2013

3. Technics and Technology

- 3.3. **Andreas Mueller**, Uzwil (Switzerland)
Safety at the roller mill.
- 3.4. **Thomas Ziolk**, Uzwil (Switzerland)
Process optimization through sensors.
- 3.5. **Thomas Berg**, Elztal-Dallau
Internal cleaning of transport containers and air filtration of the conveyor air
- 3.6. **Andreas Kastenmueller**, Martinsried
Constructive versions of silo constructions
- 3.7. **Hans-Joachim Letzin**, Hamburg
Frankfurt, mill rebuilds during a running production. A greatest challenge for the company, designer and executing people
- 3.8. **Guenter Grueneberg**, München
Examination of Prüfung stationary electrical equipment according to BGV A3 within mills – How does it work within the legal framework?

4. Research and Development

- 4.1. **Christian Alber**, Herrenberg
Innovative procedure for energetic usage of cereal waste
- 4.2. **Ute Hermenau**, Lemgo
An Overview: Study and research at the Hochschule OWL (University of Applied Sciences). - An Insight: Current Bachelor Thesis (e.g. Flour Rheology/ Baking Mixes)

Closing remarks by the Chairman of the Milling Experts Group, **Friedrich-Wilhelm-Borgstedt**, Milse

Following the remarks there will be a walkthrough of the "Strate" Brewery and a social gathering at the Strates Brauhaus restaurant.

Language

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

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

Timeschedule (open for changes)

Tuesday, September 10th 2013

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

Wednesday, September 11th 2013

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

Evening Program

Monday, September 9th 2013

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

Tuesday, September 10th 2013

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

Wednesday, September 11th 2013

Following the remarks there will be a walkthrough of the "Strate" Brewery.

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.