

- **EYCSTW, 8 years of success!**

- In the spirit of encouraging scientific research in **Cereal Science and Technology**, the **European Young Cereal Scientists and Technologists Workshop EYCSTW** was organized for the eighth time by **Cereal&Europe** (a regional section of the **AACC - American Association of Cereal Chemists**) and by several sponsors. This workshop aims to create a platform for discussion and networking between young scientists and technology practitioners (industrials) on the development of research in **Cereal Science and Technology**.

- **EYCSTW OUTLINES**

- This year 28 junior researchers from 14 European countries joined the 8th EYCSTW. The workshop was held in **Viterbo**, in the central part of Italy, and lasted for two-and-a-half days. In the first day; the opening ceremony started with a short speech delivered by **Dr. Peter WEEGELS** (Chair of **Cereals & Europe**) in which he welcomed all participants and wished them a fruitful workshop and pleasant stay in Viterbo. He introduced the **Cereals & Europe** (mission, responsibilities, and activities) as the largest section of the **AACC** and thanked people of **University of Tuscia** for their kindness for hosting this workshop. In his speech **Prof. Domenico LAFIANDRA** from the **University of Tuscia** welcomed the participants and gave a short explanation about the history of the university and wished attendees a nice stay in **Viterbo**.

- **INDUSTRIALS WERE IN VITERBO**

- This year there was a remarkable participation from industry. Irene DELLA GHEZZA talked about the **SIGRAD** project initiated by **BARILLA** for the Italian durum wheat-pasta production chain. Josef BAUMANN from **NOVOZYMES** introduced in his keynote speech a large range of amylases and their application to cereal-based food. Julien SAINT PAUL, from **CSM**, presented the comparative effects of the Ozonation treatment on wheat flour technological properties.

- **EYCSTW OUTCOMES**

- Presentations were divided into four sessions. In the first session, **Methodology, Physical Aspects and Rheology**, novel spectroscopic applications to cereal and cereal products were exhibited (e.g. Near Infrared). Also, some results related to bread dough rheological properties and bread crispness were presented. In the **Wheat Components and Nutritional Aspects** session, a very interesting presentation drew attendees' attention involving a novel fractionation technology applied to oat. **Agronomy, Breeding and Genetic Modification** session included a variety of very good oral presentations along with poster presentations. With a special interest, attendee's were attracted to the novelty of the non-antibiotic/non herbicide selection system applied for durum wheat transformation. **Ingredients and Effects of Processing** was the last session of the workshop before adjourning the workshop. Presentations from industrials and from young researchers dealing with new applications and techniques in cereal industry were followed with discussions related to the carbon dioxide emissions of these applications, and operating and installing costs of new techniques. Presenters showed that proposed applications and techniques are environmentally friendly and are worth applying from an economic point of view.

- **KRAFT AWARD:** This year **KRAFT Biscuit Europe Research Center** sponsored generously three **Young Researcher Awards** (1000 Euros each). These awards were granted for participants from different sessions and went to **Gabriella BOTTEGA** (DISTAM University, Milano, Italy), **Moustafa SAAD** (UMR-IATE, Montpellier, France) and **Juhani SIBAKOV** (VTT, Helsinki, Finland). Judges were based on the scientific merits and the originality of the work.
- **ACKNOWLEDGEMENT**
- Along with the workshop, there with an unforgettable social program. Attendees visited the historic center of the city surrounded by the medieval walls, and enjoyed two dinners in the country side with the classic Italian food.
- **The attendees want to express their gratitude to Prof. Domenico LAFIANDRA, University of Tuscia, Viterbo, Italy. Dr. Alette VEREL, KRAFT Biscuits Europe R&D Group Leader, Paris, France. Dr. Peter WEEGELS, Chair of Cereals&Europe, SONNEVELD Group, The Netherlands and to all sponsors and students who helped in organizing this meeting.**

New Members:

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