

FACULTY OF FOOD TECHNOLOGY OSIJEK
J. J. STROSSMAYER UNIVERSITY OF OSIJEK
Department of Cereal Processing Technologies

and

ICC – INTERNATIONAL ASSOCIATION
FOR CEREAL SCIENCE AND TECHNOLOGY

organizes

5th INTERNATIONAL CONGRESS

FLOUR-BREAD '09

7th CROATIAN CONGRESS OF CEREAL TECHNOLOGISTS
BRAŠNO – KRUH '09.



OPATIJA - CROATIA
Grand Hotel Adriatic
October 21 - 23, 2009

PROGRAMME



Supported by:



5th INTERNATIONAL CONGRESS

FLOUR – BREAD '09

7th CROATIAN CONGRESS

OF CEREAL TECHNOLOGISTS

OPATIJA, CROATIA

October 21 - 23, 2009

5. MEĐUNARODNI KONGRES

BRAŠNO – KRUH '09.

7. HRVATSKI KONGRES

TEHNOLOGA PROIZVODNJE

I PRERADE BRAŠNA

OPATIJA, HRVATSKA

21. - 23. listopada 2009.

ORGANIZERS

FACULTY OF FOOD TECHNOLOGY OSIJEK

J. J. STROSSMAYER UNIVERSITY OF OSIJEK

Department of Cereal Processing Technologies

ICC – INTERNATIONAL ASSOCIATION FOR CEREAL

SCIENCE AND TECHNOLOGY

ORGANIZATORI

PREHRAMBENO-TEHNOLOŠKI FAKULTET OSIJEK

SVEUČILIŠTA J. J. STROSSMAYERA U OSIJEKU

Katedra za tehnologije prerade žitarica

ICC – MEĐUNARODNA UDRUGA ZA ZNANOST I

TEHNOLOGIJU ŽITARICA

Under the auspices of:

Ministry of Agriculture, Fisheries and Rural Development
of the Republic of Croatia

Ministry of Science, Education and Sports of the Republic of Croatia

J. J. Strossmayer University of Osijek

Croatian Parliament - Committee on the Economy

Croatian Academy of Engineering

Pokrovitelji:

Ministarstvo poljoprivrede, ribarstva i ruralnog razvoja
Republike Hrvatske

Ministarstvo znanosti, obrazovanja i športa Republike Hrvatske

Sveučilište J. J. Strossmayera u Osijeku

Hrvatski sabor - Odbor za gospodarstvo

Akademija tehničkih znanosti Hrvatske

SCIENTIFIC COMMITTEE / ZNANSTVENI ODBOR

Žaneta Ugarčić-Hardi	Croatia
Radomir Lászity	Hungary
Concha Collar	Spain
Meinolf G. Lindhauer	Germany
Friedrich Meuser	Germany
Jasna Mastilović	Serbia
Dragan Kovačević	Croatia
Duška Ćurić	Croatia
Anna Halász	Hungary
Andras Salgo	Hungary
Cristina M. Rosell	Spain
Dubravka Hackenberger	Croatia
Daliborka Koceva Komlenić	Croatia
Zorica Jurković	Croatia
Alain Le Bail	France
Jan Willem van der Kamp	The Netherlands

ORGANIZING COMMITTEE / ORGANIZACIJSKI ODBOR

Žaneta Ugarčić-Hardi	Croatia
Roland E. Poms	Austria
Helmut Glattes	Austria
Drago Šubarić	Croatia
Vlasta Piližota	Croatia
Dragan Kovačević	Croatia
Jovica Hardi	Croatia
Mate Bilić	Croatia
Damir Magdić	Croatia
Lidija Obad	Croatia
Mirjana Sabo	Croatia
Daliborka Koceva Komlenić	Croatia
Ivica Strelec	Croatia
Mirela Planinić	Croatia
Marko Jukić	Croatia

SECRETARIAT / TAJNIŠTVO

Žaneta Ugarčić-Hardi
Daliborka Koceva Komlenić
Marko Jukić
Jovica Hardi
Ivica Strelec
Mirela Planinić
Mirela Lučan
Sandra Budžaki
Ana Bucić-Kojić
Krešimir Mastanjević

PROGRAMME

The Congress will include invited lectures, oral presentations, posters and exhibition of process and laboratory equipment, cereal industry products and publications. The programme also includes the EU-FRESHBAKE project seminar which will be held on 20th October 2009.

The topics of the Congress are:

- Storage and handling of cereal grains
- Analytical and rheological methods
- Cereals for health
- Milling technology
- Developments in bread technology
- Extruded goods, pasta and pastry production
- Quality assurance and quality control
- Nutritional and sensory qualities
- Others

PROGRAM

Kongres obuhvaća pozvana predavanja, usmena priopćenja, priopćenja na posteru, te prezentaciju industrijske i laboratorijske opreme, popratnih publikacija i proizvoda na bazi žitarica. Program također uključuje i seminar EU-FRESHBAKE projekta, koji će se održati 20. listopada 2009.

Teme Kongresa:

- Skladištenje žitarica
- Analitičke i reološke metode
- Žitarice u zdravoj prehrani
- Tehnologija mljevenja
- Dostignuća u tehnologiji proizvodnje kruha
- Ekstrudirani proizvodi, tjestenina i keksarski proizvodi
- Osiguranje i kontrola kvalitete
- Nutritivna i senzorska kvaliteta
- Ostalo

Invited lecturers / Pozvani predavači:

Radomir Lásztity (Hungary), Concha Collar (Spain), Meinolf G. Lindhauer (Germany), Friedrich Meuser (Germany), Roland E. Poms (Austria), Helmut Glattes (Austria), Anna Halász (Hungary), Jasna Mastilović (Serbia), Cristina M. Rosell (Spain), András Salgó (Hungary), Jan Willem van der Kamp (The Netherlands)

Tuesday, October 20th, 2009
Utorak, 20. listopada 2009.

14.00-17.40 PRE CONGRESS MEETING OF FLOUR-BREAD '09 CONGRESS

**EU-FRESHBAKE DISSEMINATION EVENT
 FOR EUROPEAN CONSUMERS**

THEME:

**INNOVATION IN BREAD MAKING; OUTCOMES OF EU-FRESHBAKE
 CONFERENCE AND COMMUNICATION TOWARD EUROPEAN
 CONSUMERS**

LOCATION: GRAND HOTEL ADRIATIC – Room: Camelia II

REGISTRATION:

No registration is organized – the number of seats is limited to 100.

For any specific question please contact: freshbake@enitiaa-nantes.fr

Time	Subject	Speaker
14.00–14.10	EU-FRESHBAKE Project. The European bread market and European consumer's expectations	<i>A. Le-Bail</i>
14.10–14.50	Glycemic Index of bread; impact of the process and of the formulation Glycemic index – impact of sourdough	<i>M. Sikora & D. Čurić</i>
14.50–15.20	Impact of process and formulation on nutrition parameters. Selected results	<i>D. Čurić</i>
15.20-15.40	Coffee Break	
15.40–16.10	Energy demand for bread making. Facts and possible impact on the consumer's choice	<i>T. Park</i>
16.10–16.40	Focus on the alveolar structure produced by orphan bread-making technologies with potential low energy impact	<i>T. Lucas</i>
16.40–17.10	After EU-FRESHBAKE: labelling of breads, today and tomorrow	<i>I. Colić-Barić</i>
17.10-17.40	Open discussion	<i>A. Le-Bail</i>

PROGRAMME FLOUR-BREAD '09
PROGRAM BRAŠNO-KRUH '09.

Tuesday, October 20th, 2009
Utorak, 20. listopada 2009.

18.00-21.00 Registration of participants
Prijava sudionika

19.00-19.30 Guest greeting
Dobrodošlica

Wednesday, October 21st, 2009
Srijeda, 21. listopada 2009.

8.00 Registration of participants
Prijava sudionika

9.30 Welcome Addresses
Otvaranje Kongresa

10.30-11.00 Break for Posters, Exhibition and Coffee
Sponsored by TIM ZIP d.o.o., Zagreb

**Stanka za razgledavanje postera,
izložbi tvrtki i kavu**
Sponzorstvo tvrtke TIM ZIP d.o.o., Zagreb

Chairmanship / Predsjedništvo:
C. Collar, R. Lásztity, Ž. Ugarčić-Hardi

11.00-11.25 DETERMINATION OF HYDRODYNAMIC
PROPERTIES - USEFUL TOOL IN STUDY OF GLUTEN
QUALITY
R. Lásztity, T. Abonyi, M. Budai, S. Tömösközi (Hungary)

11.25-11.50 IS THE ROLE OF TOTAL PROTEIN CONTENT IN THE PREDICTION OF WHEAT BAKING QUALITY STILL JUSTIFIED?

M.G. Lindhauer, S. Seling (Germany)

11.50-12.10 PROFILING OF THE FLOURS ACCORDING TO THEIR END USE, THE USE OF THE MIXOLAB SYSTEM

C. Loubersac d'Hotel, A. Dubat (France) - CHOPIN

12.10-12.35 NON-DESTRUCTIVE RAPID METHODS IN CEREAL ANALYSIS

A. Salgó, Sz. Gergely (Hungary)

12.35-13.00 DEVELOPMENT OF NOVEL APPROACHES FOR MICRO- AND MACRO METHODS BASED EVALUATION OF WHEAT VARIETIES

J.S. Mastilović, A.M. Torbica, D.R. Živančev, M. Pojić (Serbia)

13.00 Lunch Break

Stanka za ručak

Chairmanship / Predsjedništvo:

V. Piližota, A. Le-Bail, D. Kovačević

15.00-15.15 INFLUENCE OF HYDROTHERMAL PRE-TREATMENT AND DRYING ON STARCH GELATINIZATION IN CORN KERNEL

N. Voća, T. Krička, V. Jurišić, A. Matin, T. Brlek Savić (Croatia)

15.15-15.40 BREADMAKING TECHNOLOGY MEETING CONSUMER DRIVERS FOR HEALTHY BREADS

C.M. Rosell (Spain)

15.40-15.55 RIBOFLAVIN AND ANTIOXIDANS IN RYE BREAD

V. Ozolina, D. Kunkulberga, I. Gramatina, D. Freimane (Latvia)

- 15.55-16.10 ANTIOXIDANT ACTIVITY OF COOKIES SUPPLEMENTED WITH SUGARBEET DIETARY FIBRE**
M.B. Sakač, J.F. Gyura, A.Č. Mišan, Z.I. Šereš, B.S. Pajin (Serbia)
- 16.10-16.30 Break for Posters, Exhibition and Coffee**
Sponsored by Zvijezda d.d., Zagreb
Stanka za razgledavanje postera, izložbi tvrtki i kavu
Sponzorstvo tvrtke Zvijezda d.d., Zagreb
Chairmanship / Predsjedništvo:
J. Mastilović, M. Planinić, D. Horvat
- 16.30-16.45 CRECKERS PRODUCED FROM WHOLEGRAIN BUCKWHEAT FLOUR**
O. Šimurina, I. Sedej, M. Sakač, M. Hadnađev, B. Filipčev, M. Pestorić, V. Pribiš (Serbia)
- 16.45-17.00 EFFECTS OF PROCESSING AND CONSERVATION ON MAIZE FLOUR PRODUCTION AND QUALITY**
A. Rodríguez, A. Landa, R.A. Malvar, P. Revilla (Spain)
- 17.00-17.15 FLOUR INVENTORY DECISION SUPPORT SYSTEM IN BAKING INDUSTRY**
D. Dukić, J. Mesarić (Croatia)
- 17.15-17.30 EFFECT OF SOURDOUGH PROCESS PARAMETERS ON BREAD QUALITY**
D. Koceva Komlenić, Ž. Ugarčić-Hardi, M. Jukić (Croatia)
- 17.30-17.45 STALING KINETICS OF BREAD SUPPLEMENTED WITH ENZYMES, HYDROCOLLOIDS AND EMULSIFIERS**
M. Jukić, Ž. Ugarčić-Hardi, D. Koceva Komlenić, J. Babić, V. Piližota (Croatia)

17.45 Posters and Exhibition**Razgledavanje postera i izložbe tvrtki****21.00 Cocktail party***Sponsored by Trgopak d.o.o., Zagreb***Koktel***Sponzorstvo tvrtke Trgopak d.o.o., Zagreb***Thursday, October 22nd, 2009****Četvrtak, 22. listopada 2009.****Chairmanship / Predsjedništvo:***J.W. van der Kamp, D. Čurić, C. Rosell***8.30-8.55 STRATEGIES FOR INCREASING THE INTAKE OF HEALTH PROMOTING COMPOUNDS OF CEREALS - AN OVERVIEW OF RESULTS OF HEALTHGRAIN***J.W. van der Kamp (The Netherlands) – EU FP6 Project HEALTHGRAIN***8.55-9.20 TOWARDS A HARMONISED PROTOCOL FOR FOOD ALLERGEN TESTING***R.E. Poms (Austria) – ICC & MONIQA***9.20-9.35 IMPROVING THE BAKING QUALITY OF BARLEY; BARLEY BREAD AS A NOVEL FUNCTIONAL FOOD***E. Vincze, M. Lange, P. Aaslo, A. Langkilde-Lauesen (Denmark)***9.35-10.00 STRUCTURING AGENTS IN BREADMAKING: IMPACT ON VISCOELASTICITY AND "IN VITRO" BREAD NUTRITIONAL FACTORS***C. Collar, A. Angioloni (Spain)*

- 10.00-10.25 Break for Posters, Exhibition and Coffee**
Sponsored by Kvasac d.o.o., Zagreb
- Stanka za razgledavanje postera, izložbi tvrtki i kavu**
Sponzorstvo tvrtke Kvasac d.o.o., Zagreb
- Chairmanship / Predsjedništvo:**
F. Meuser, M. Bilić, M. Jukić
- 10.25-10.45 IMPACT OF THE BAKING KINETICS AND BAKING DURATION ON THE STALING RATE; A NEW APPROACH USING DEGASSED CRUMB**
A. Le-Bail, K. Boumali, S. Agrane, V. Jury, F. Ben-Aissa, R. Zuniga (France)
- 10.45-11.05 THE SOLUTIONS TO EXTEND THE SHELF LIFE OF BAKERY PRODUCTS**
R. Turčin (Croatia) – KVASAC d.o.o., Zagreb
- 11.05-11.30 USE OF LEFTOVER BREAD FOR THE PRODUCTION OF BAKER'S YEAST**
F. Meuser (Germany)
- 11.30-11.50 MULTI-DECK TUNNEL OVENS**
F. Cavaggioni (Italy) – MONDIAL FORNI S.p.A. (TIM ZIP d.o.o., Zagreb)
- 11.50-12.10 HIGHER EFFICIENCY AND LOWER COSTS A HIGHLY EFFICIENT – LOWER IN COSTS CLEANING MACHINE FOR RE-USABLE TRANSPORT CONTAINERS**
K. Dangel (Austria) – PEBÖCK (TIM ZIP d.o.o., Zagreb)
- 12.10 Lunch Break**
Stanka za ručak

Chairmanship / Predsjedništvo:
A. Halász, I. Strelec, J. Hardi

- 14.00-14.25 CAN PROBIOTIC LAB STRAINS BE USED TO IMPROVE NUTRITIONAL QUALITY OF BREAD?**
A. Halász, Zs. Zalán, A. Nagy, F. Hegyi, É. Gelencsér (Hungary)
- 14.25-14.40 EFFECT OF EXTRUDED WHEAT BRAN ON DOUGH PROPERTIES AND WASTE OF HIGH-FIBRE BREAD**
B. Blanco, Y. Pérez, G. Antolín (Spain)
- 14.40-14.55 PROCESSING POSSIBILITIES OF NOODLE AND CAKE PRODUCTS BASED ON OAT FLAKE**
E.T. Kovács, A. Véha, E. Gyimes (Hungary)
- 14.55-15.10 DETERMINATION OF FLOUR TYPE IMPACT ON PASTA QUALITY PARAMETERS**
D. Miličević, A. Selimović, Đ. Ačkar, T. Pešić, A. Islamagić, T. Lukić, M. Aljić (Bosnia and Herzegovina, Croatia)
- 15.10-15.25 EVALUATION OF SELECTED QUALITY CHARACTERISTICS AND TEXTURE OF GLUTEN-FREE PRECOOKED PASTA**
A. Wójtowicz, L. Moscicki (Poland)
- 15.25-15.45 NEW FOOD SAFETY FRAMEWORK DESCRIBED TROUGH DEOXYNIVALENOL IN SEMOLINA CASE**
A. Gros-Bošković, Z. Jurković, J. Turkalj, D. Stražanac, S. Miloš, S. Bašić (Croatia) – CROATIAN FOOD AGENCY
- 15.45-16.00 SALT IN BAKERY GOODS – THE INFLUENCE AND THE POSSIBILITIES FOR REDUCING**
G. Unbehend, E. Namiljav (Germany)
- 16.00-16.30 Break for Posters, Exhibition and Coffee**
Stanka za razgledavanje postera, izložbi tvrtki i kavu

Chairmanship / Predsjedništvo:***M.G. Lindhauer, D. Koceva Komlenić, M. Sabo*****16.30-16.45 END-USE QUALITY ATTRIBUTES OF NEW WINTER WHEAT CULTIVARS CREATED AT THE AGRICULTURAL INSTITUTE OSIJEK***G. Drezner, D. Horvat, K. Dvojković, D. Novoselović, V. Spanić, K. Lutrov (Croatia)***16.45-17.00 STUDY OF TECHNOLOGICAL TRAITS OF HIGH-QUALITY Bc WHEAT VARIETIES IN DIFFERENT ENVIRONMENTS***R. Mlinar, S. Tomasović, I. Ikić, K. Jukić (Croatia)***17.00-17.15 GENETIC APPROACH TO WHEAT BREEDING FROM THE ASPECT OF HIGH GRAIN YIELD AND QUALITY***M. Bede, Z. Bede, S. Petrović, V. Guberac (Croatia)***17.15-17.30 TECHNOLOGICAL AND NUTRITIONAL PROPERTIES OF EINKORN WHEAT (*Triticum monococcum* L. *ssp. monococcum*)***A. Brandolini, A. Hidalgo, L. Plizzari (Italy)***17.30 Posters and Exhibition****Razgledavanje postera i izložbe tvrtki****20.00 Dinner party****Svečana večera**

Friday, October 23rd, 2009
Petak, 23. listopada 2009.

Chairmanship / Predsjedništvo:
R.E. Poms, A. Salgo, D. Šubarić

- 9.30-9.55 ORGANIC AGRICULTURE WORLDWIDE WITH SPECIAL EMPHASIS ON AUSTRIA**
H. Glattes (Austria)
- 9.55-10.10 YIELD AND QUALITY PARAMETERS IN CONVENTIONALLY AND ORGANICALLY GROWN WHEAT**
V. Samobor, Ž. Vukobratović, D. Nađ, I. Turk, M. Jošt (Croatia)
- 10.10-10.25 BARLEY MALT PROTEIN MODIFICATION OF SELECTED WINTER AND SPRING CULTIVARS**
G. Šimić, A. Lalić, J. Kovačević, D. Horvat, I. Abičić, Ž. Ugarčić-Hardi (Croatia)
- 10.25-10.40 INFLUENCE OF DIFFERENT WAREHOUSE TYPES ON THE QUALITY OF MAIZE SEED**
I. Beraković, V. Guberac, S. Marić, V. Rozman, B. Simić (Croatia)
- 10.40-10.55 USE OF CRM IN OPTIMIZATION OF BREAD PRODUCTION IN TOURIST DESTINATIONS**
B. Dukić, M. Meler (Croatia)
- 10.55-11.20 Break for Posters, Exhibition and Coffee**
Stanka za razgledavanje postera, izložbi tvrtki i kavu

Chairmanship / Predsjedništvo:
H. Glattes, Z. Jurković, D. Magdić

11.20-11.35 DECISION MAKING MODEL ON BAKERY PRODUCT RANGE BASED ON STOCHASTIC SUM-OF-RATIOS FRACTIONAL PROGRAMMING
G. Dukić, I. Sesar, K. Rob (Croatia)

11.35-11.55 FSI "CENTRE FOR GRAIN QUALITY ASSURANCE"
G. Zoloeva (Russia) - FSI

11.55-12.10 PROTEOMIC ANALYSIS OF WHEAT KERNEL TISSUES DURING GRAIN DEVELOPMENT
A.T. Tahir, I. Nadaud, G. Branlard (France)

12.10-12.25 DEVELOPMENT OF HIGH FIBER FRUITS FLAKES FROM GUAVA (*Psidium guajava* L.) AGRO / DECANTER WASTE
C.Z. Hassan, H. Zaiton, C.W. Zanariah (Malaysia)

12.30 Congress Closing
The best poster awards ceremony
Zatvaranje Kongresa
Proglašenje najboljih postera

Lunch Break
Stanka za ručak

14.30 Excursion
Izlet

POSTERS / POSTERI**1. STORAGE CONDITIONS INFLUENCE ANTIOXIDANTS CONTENT OF EINKORN AND BREADWHEAT FLOURS**

A. Hidalgo, M. Malnerich, A. Brandolini (Italy)

2. ANALYSIS OF GRAIN YIELD AND CYTOLYTIC DEGRADATION OF WINTER AND SPRING BARLEY CULTIVARS UNDER GROWING CONDITIONS IN THE REPUBLIC OF CROATIA

A. Lalić, G. Šimić, J. Kovačević, D. Novoselović, I. Abičić, L. Lenart, Ž. Ugarčić-Hardi (Croatia)

3. USE OF 1R CHROMOSOME TRANSLOCATIONS TO IMPROVE BREAD-MAKING QUALITY IN TRITICALE

P. Martinek, M. Vinterová, K. Pajurková, J. Kučerová, M. Hromádka (Czech Republic)

4. ACOUSTIC METHOD FOR BREAD STALING ASSESSMENT: APPLIED TO ENZYME-SUPPLEMENTED WHEAT BREAD

L. Basinskiene, G. Juodeikiene, S. Garmuviene (Lithuania)

5. EFFECTS OF PROTEIN CONTENT AND GLUTEN PROPERTIES OF WHEAT FLOUR ON THE EXTENSIGRAPH CHARACTERISTICS OF DOUGH

N. Boros, P. Sipos, Z. Tarján, É. Kónya, M. Borbély, Z. Győri (Hungary)

6. VARIABILITY OF ARABINOXYLANS IN GRAIN OF SPRING BARLEY

N. Březinová Belcredi, J. Ehrenbergerová, S. Běláková, K. Vaculová (Czech Republic)

7. MIXOLAB AS A NEW RHEOLOGICAL SYSTEM FOR PREDICTION OF BREAD MAKING QUALITY OF WHEAT

I. Čapouchová, L. Papoušková, V. Dvořáček, J. Hajšlová, E. Prokinová, A. Škeříková, O. Faměra (Czech Republic)

8. THE EFFECTS OF DIFFERENT BAKING AND FREEZING TECHNOLOGIES ON THE IN VITRO DIGESTIBILITY OF RESISTANT STARCH ENRICHED BREAD PRODUCTS

M. Hódsági, A. Hevér, T. Gelencsér, A. Salgó (Hungary)

9. RELATIONSHIP BETWEEN HMW GLUTENIN SUBUNITS, ASSIGNMENT IN QUALITY GROUPS, LOCALITY AND MIXING PARAMETERS

Z. Kocourková, J. Bradová, P. Horčíčka (Czech Republic)

10. EFFECT OF OSMOTIC STRESS AND CHROMOSOME 5A ON BIOGENIC AMINE AND FREE AMINO ACID CONTENT IN BREAD WHEAT

Z. Kovács, L. Simon-Sarkadi, G. Galiba, G. Kocsy (Hungary)

11. STUDY ON INFLUENCE OF PROCESS PARAMETERS DURING STEEPING ON SWELLING POWER AND PROTEIN SOLUBILITY IN BREAD-WHEAT VARIETIES

V. Krstanović, Z. Milaković, G. Kanižai, K. Habschied, M. Lučan, G. Gagula (Croatia)

12. QUALITY CONTROL OF INDUSTRIAL BREAD USING NONDESTRUCTIVE METHOD - IMAGE ANALYSIS

J. Lukinac, F. Čačić, D. Magdić, A. Nevistić (Croatia)

13. INFLUENCE OF DIETARY FIBRES ADDITION ON CORN DOUGH RHEOLOGY

D. Novotni, D. Čurić, N. Čukelj, D. Tušak, I. Bauman, J. Đugum (Croatia)

14. INFLUENCE OF SUGAR BEET DIETARY FIBRE ON PHYSICAL CHARACTERISTICS OF COOKIES DOUGH

B.S. Pajin, I.S. Radujko, J. Gyura, Lj.P. Dokić, Z.I. Šereš, D.M. Šoronja Simović (Serbia)

15. RHEOLOGICAL PARAMETERS OF WHITE FLOUR AND WHOLE FLOUR IN MODERN WHEAT VARIETIES EVALUATED BY MIXOLAB NEW PROFILE SYSTEM

L. Papoušková, V. Dvořáček, J. Chrpová, V. Horáková (Czech Republic)

16. UNCERTAINTY OF DETERMINATION OF RHEOLOGICAL PROPERTIES OF WHEAT DOUGH BY THE ALVEOGRAPH METHOD

M.M. Pojić, M.S. Hadnađev, T.R. Dapčević, J.S. Mastilović (Serbia)

17. DETERMINATION OF GRAIN HARDNESS IN BREAD WHEAT (*Triticum aestivum* L.) USING MOLECULAR METHODS

M. Pouch, K. Vaculova (Czech Republic)

18. EFFECTS OF FLOUR QUALITY ON PHYSICAL AND SENSORY FEATURES OF CROISSANTS

J. Sabljica, S. Oručević, A. Toroman, M. Dardagan, E. Muratbašić (Bosnia and Herzegovina)

19. RHEOLOGICAL PROPERTIES OF BASE DOUGH FOR PUFF PASTRY

D.M. Šoronja Simović, N.K. Filipović, B.S. Pajin, Z.I. Šereš, Lj.P. Dokić (Serbia)

- 20. FALLING NUMBER CHANGES DURING WHEAT SEEDS AGEING UNDER DIFFERENT STORAGE CONDITIONS**
I. Strelec, D. Koceva Komlenić, M. Jukić, A. Kuleš, Ž. Ugarčić-Hardi (Croatia)
- 21. GERMINATION AND GERMINATION ENERGY OF WHEAT SEEDS AGED AT DIFFERENT STORAGE CONDITIONS**
I. Strelec, R. Popović, I. Ivanišić, V. Jurković, Z. Jurković, Ž. Ugarčić-Hardi, M. Sabo (Croatia)
- 22. DIFFERENT APPROACH TO QUANTIFICATION OF SELECTED GRAIN PROTEIN FRACTIONS IN WHEAT LANDRACES AND POSSIBILITY OF THEIR PREDICTION BY NIR SPECTROSCOPY**
L. Štočková, A. Prohasková, V. Dvořáček (Czech Republic)
- 23. ACCEPTABILITY AND CHEMICAL COMPOSITION OF THICK FLAT BREAD SUPPLEMENTED WITH CHICKPEA FLOUR AND ISOLATED SOY PROTEIN**
S.S. Abdul-Hussain, R.Y. Ajo, B.A. Obeidat (Jordan)
- 24. ASSOCIATION BETWEEN GLIADIN COMPONENTS AND QUALITY ATTRIBUTES OF WHEAT**
D. Horvat, G. Drezner, K. Dvojković, G. Šimić, D. Magdić, A. Nevistić, N. Đukić (Croatia)
- 25. OCCURRENCE OF FUSARIUM MYCOTOXINS IN OATS**
O. Jirsa, I. Polišenska, J. Salava, L. Nedomova, M. Sindelkova (Czech Republic)
- 26. THE EFFECT OF SOLVENT AND TEMPERATURE ON EXTRACTION YIELD OF PHENOLIC COMPOUNDS FROM SOYBEANS, ANTIOXIDANT ACTIVITY AND COLOUR OF EXTRACTS**
S. Jokić, A. Bucić-Kojić, M. Planinić, D. Velić, S. Tomas, M. Bilić, Ž. Bešvir (Croatia)
- 27. THE CHANGES OF MICROSTRUCTURE OF CORN ATTACKED BY *Aspergillus spp.* AND IT'S RELATIONSHIP WITH ACOUSTIC SIGNAL PARAMETERS**
G. Juodeikiene, L. Basinskiene, D. Vidmantiene, E. Bartkiene, V. Kunigelis, W.J. de Koe (Lithuania)
- 28. ACCUMULATION OF TRICHOTHECENES AND FUMONISINS IN FEEDS IN RESPONSE TO TREATMENT WITH ACETIC ACID AND ANTIOXIDANTS**
G. Kanižai, T. Klavec, H. Pavlović, B. Šarkanj (Croatia)

- 29. ANTIMICROBIAL ACTIVITIES OF PSEUDOCEREAL EXTRACTS AND DRUG RESISTANCE**
S. Mošovská, L. Bírošová, L. Valík, L. Mikušová (Slovakia)
- 30. DIETARY INTAKE OF GRAINS IN CELIAC PATIENTS ON A GLUTEN-FREE DIET**
I. Panjkota Krbavčić, M. Sučić (Croatia)
- 31. EVALUATION OF ANTIOXIDANT ACTIVITY OF BUCKWHEAT FLOUR EXTRACTS**
I. Sedej, M. Sakač, A. Mišan, A. Mandić (Serbia)
- 32. GRAIN PHYSICAL PROPERTIES OF DIFFERENT RYE VARIETIES (SECALE CEREALE) AND BAKING QUALITY**
K. Vejražka, Z. Kocourková, O. Faměra, L. Sachambula (Czech Republic)
- 33. CORRELATION BETWEEN THE CHEMICAL COMPOSITION OF WHEAT FLOUR MILLING END-PRODUCTS AS AN INDICATOR OF THE MILLING EFFICIENCY**
A. Fišteš (Serbia)
- 34. INVESTIGATION OF MILLING METHOD ON THE QUALITY OF WINTER WHEAT FLOUR**
Zs. Tarján, P. Sipos, Z. Gyóri (Hungary)
- 35. IMPROVEMENT OF BAKING CHARACTERISTICS BY TRANSGLUTAMINASE ADDITION**
M. Benković, M. Krpan, D. Novotni, I. Bauman (Croatia)
- 36. NEW CONVENIENT TECHNOLOGY OF BAKERY PRODUCTION FOR ARMED FORCES DEPLOYMENT**
T. Béza, A. Komár, L. Malá (Czech Republic)
- 37. AFTER EU-FRESHBAKE: LABELLING OF BREADS, TODAY AND TOMORROW**
I. Colić-Barić, D. Ćurić (Croatia)
- 38. IMPACT OF PROCESS AND FORMULATION ON BREAD NUTRITION PARAMETERS. SELECTED RESULTS.**
D. Ćurić, D. Novotni, C.M. Rosell, M. Sikora, M. Koczwara, I. van Haesendonck, M. Bonnand-Ducasse, A. Le Bail (Croatia, Spain, Poland, Belgium, France)
- 39. DESIGN OF STARTER CULTURES FOR PREPARATION OF SOURDOUGH**
P. Gereková, E. Hybenová, Z. Petruláková, M. Kocková, L. Valík (Slovakia)

- 40. PRODUCTION AND INVESTIGATION OF WALNUT NOODLE**
G.H. Haghayegh, R. Schoenlechner, E. Berghofer, M. Galavi (Iran, Austria)
- 41. ATTITUDES OF CONSUMERS TOWARDS NUTRITION INFORMATION ON THE BREAD**
M. Kosutić, J. Filipović, J. Živković, J. Mastilović (Serbia)
- 42. CONSUMERS' ATTITUDES TOWARDS BREAD AND BAKING IN EAST CROATIA**
R. Lončarić, Z. Tolušić, I. Kralik, G. Gubić (Croatia)
- 43. BREAD MARKETING – YESTERDAY, TODAY, TOMORROW**
J. Mesarić, S. Dukić, B. Dukić (Croatia)
- 44. INFLUENCE OF PREFERMENT ON WHEAT BREAD FRESHNESS AND QUALITY**
J. Mrvčić, K. Mikelec, S. Križanović, D. Stanzer, M. Brnčić, S. Grba, V. Stehlík-Tomas (Croatia)
- 45. MONITORING OF pH VALUES DURING FERMENTATION OF BREAD DOUGH WITH ADDITION OF SOURDOUGH**
D. Koceva Komlenić, V. Slačanac, D. Hasenay (Croatia)
- 46. ENZYMATIC ACTIVITIES OF SOURDOUGH FERMENTED USING LACTIC ACID BACTERIA WITH ANTIMICROBIAL PROPERTIES**
V. Narbutaite, G. Juodeikiene (Lithuania)
- 47. CONSUMERS' PERCEPTION OF TRADITIONAL BREAD**
M. Pestorić, M. Pojić, J. Mastilović, O. Šimurina, J. Živković, B. Filipčev, J. Sarović (Serbia)
- 48. *Lactobacilli* AS NATURAL BREAD PRESERVATIVES**
Z. Petrušáková, E. Hybenová, P. Gereková, M. Kocková, E. Šturdík (Slovakia)
- 49. RELATIONSHIPS BETWEEN NIR SPECTRA AND MIXOLAB PARAMETERS OF DIFFERENT WHEAT**
C.M. Rosell, C.J. Serrano, A. Dubat, N. Boinot (Spain, France)
- 50. EFFECTS OF INCREASING SOURNESS OF BREAD DOUGHT ON BREAD QUALITY**
A. Semić, S. Oručević, I. Bauman, Š. Muminović, N. Spaho, B. Klepo (Bosnia and Herzegovina, Croatia)
- 51. EFFECT OF LACTULOSE ON THE QUALITY OF HAMAM BREAD AND ITS STABILITY DURING BAKING**
R.Y. Ajo, A.S. Amr, M.S. Haddadin (Jordan)

- 52. BREAD AND FLAT BREADS SUPPLEMENTATION WITH FLAXSEED**
S. Hussain, F.M. Anjum, M.S. Butt, M.A. Sheikh (Pakistan)
- 53. EXAMINATION THE EFFECT OF DIFFERENT SALT FORMS ON THE QUALITY OF WHEAT BREADS**
P. Sipos, Á. Pongráczné Barancsi, Zs. Tarján, Z. Mezei, Z. Győri (Hungary)
- 54. GLYCEMIC INDEX OF BREAD: IMPACT OF THE PROCESS AND THE FORMULATION**
M. Sikora, P.M. Pisulewski, I. Van Haesendonck, B. Borczak (Poland, Belgium)
- 55. STUDYING THE POSSIBILITY OF PREPARING AN EGG-FREE OR EGG-LESS CAKE**
S.S. Abdul Hussain, R.A. Al-Oulabi (Jordan)
- 56. EFFECTS OF CHANGING FORMULATION AND PROCESSING TEMPERATURES ON COOKING QUALITY OF MACARONI**
A. Ansari, A. Kalbasi (Iran)
- 57. PECULIARITIES OF STARCH CRYSTALLINITY OF RYE AND BUCKWHEAT FLOUR UNDER DIFFERENT EXTRUSION CONDITION**
R. Bernatovičiūtė, G. Juodeikienė (Lithuania)
- 58. INFLUENCE OF SUPREX® ADDITION ON QUALITY CHARACTERISTICS OF PRECOOKED PASTA**
L. Mościcki, A. Wójtowicz, M. Mitrus (Poland)
- 59. IMPACT OF MIXER TYPE TO COOKIE BAKING**
T. Sedlacek, Z. Kocourkova (Czech Republic)
- 60. EFFECTS OF DIFFERENT TYPES OF STUFFING ON THE GLYCEMIC INDEX OF TORTELLINI**
M. Sučić, B. Smerdel, I. Colić-Barić, D. Čurić (Croatia)
- 61. MICROBIAL QUALITY OF BREAD CRUMBS**
M. Gajić, D. Demeterfi, T. Šatrović, A. Plavšić, D. Kocevski, S. Kristek, H. Pavlović (Croatia)
- 62. ACRYLAMIDE - A STRATEGY HOW TO REDUCE IT**
Z. Ciesarová, K. Kukurová, A. Bednáriková (Slovakia)
- 63. DIET QUALITY AND GRAINS INTAKE IN CROATIAN PREGNANT WOMEN**
I. Cecić, I. Colić Barić, S. Kuvačić, M. Batinić (Croatia)

64. EVALUATION OF ALFA-AMYLASE ACTIVITY IN MALT MADE FROM SELECTED BARLEY VARIETIES INTENDED FOR BEER PRODUCTION

R. Cerkal, K. Vejrazka, P. Ryant, J. Prokes, L. Hrivna, N. Březinová Belcredi (Czech Republic)

65. FORMULATION AND ACCEPTIBILITY STUDIES OF HIGH FIBER COOKIES MADE FROM PINK GUAVA (*PSIDIUM GUAJAVA*) DECANTER/ AGRO WASTE

C.Z. Hassan, C.W. Zanariah, N. Sakinah, H. Zaiton (Malaysia)

66. IRON CONTENT IN BAKERY PRODUCTS DETERMINED WITH AOAC METHOD

D. Čačić Kenjerić, I. Banjari, M.L. Mandić, M. Nedeljko, S. Vojvodić (Croatia)

67. ANTIOXIDANT EFFECT OF WHEAT BAKERY PRODUCTS SUPPLEMENTED WITH BUCKWHEAT, OAT AND BARLEY β -D-GLUCAN AND THEIR NUTRITIONAL AND SENSORY EVALUATION

L. Brindzová, L. Mikušová, S. Mošovská, M. Takáčsová (Slovakia)

68. THE EFFECTS OF MICROWAVE REHEATING ON THE NUTRITIONAL PROFILE OF RESISTANT STARCH ADDED PASTA

T. Gelencsér, M. Hódsági, A. Salgó (Hungary)

69. DAILY INTAKE OF CEREALS AMONG ADOLESCENTS AND REASONS WHY THEY CHOOSE CEREALS

G. Krešić, G. Kendel Jovanović, S. Pavičić Žeželj, A. Horvat (Croatia)

70. EXAMINATION OF TECHNOLOGICAL AND NUTRITIONAL PROPERTIES OF BREADS MADE FROM TRITICALE FLOUR

Z. Győri, J. Kruppa, P. Sipos, D. Ungai, I. Győriné Mile (Hungary)

71. EVALUATION OF THE MICROBIOLOGICAL AND SENSORY QUALITY OF FROZEN PACKED BAKERY PRODUCTS DURING STORAGE

V. Mihaljević-Herman, K. Berković, S. Duraković (Croatia)

72. EFFECT OF WHEAT-RYE BREAD WITH ENHANCED FIBRE AND ANTIOXIDANT CONTENT ON GLYCEMIC RESPONSE

L. Mikušová, Z. Petruláková, M. Valachovičová, L. Duchoňová, S. Mošovská, L. Brindzová, E. Šturdík (Slovakia)

73. TEXTURE, COLOUR AND SENSORY PROPERTIES OF BISCUITS WITH ADDITION OF RESISTANT STARCH

M. Milašinović, Lj. Dokić, B. Pajin, Z. Šereš, D. Šoronja Simović (Serbia)

- 74. INSTITUTIONALIZED ELDERLY PEOPLE SENSORY ACCEPTABILITY OF BREAKFAST CEREALS**
A. Perl Pirički, M. Nedeljko, S. Ivanković, Ž. Pirički (Croatia)
- 75. EVALUATION OF DARK BREAD QUALITY BY SENSORY METHOD**
M. Pestorić, M. Pojić, M. Sakač, J. Mastilović, O. Šimurina, B. Filipčev, I. Sedej (Serbia)
- 76. FUNCTIONAL CHARACTERISTICS OF THE GLUTEN FREE PRODUCTS BASED ON BUCKWHEAT/RICE FLOUR MIXTURES**
A. Torbica, M. Hadnađev, M. Sakač (Serbia)
- 77. THE PROTEINS OF LUPINE AS INGREDIENTS FOR FUNCTIONAL FOODS**
D. Vidmantiene, G. Juodeikiene (Lithuania)
- 78. BIOLOGICAL VALUE OF PROTEINS BREAD TRADITIONALLY BAKED OR PARTIALLY BAKED AND FROZEN SUPPLEMENTED WITH SOURDOUGH AND DIETARY FIBER**
M. Pysz, A. Kopeć, B. Borczak, M. Sikora, P.M. Pisulewski, C.M. Rosell, C. Collar (Poland, Spain)
- 79. THE EFFECT OF BREAD ENRICHED WITH SOURDOUGH ON THE LEVEL OF SOME MINERAL COMPONENTS IN RATS**
A. Kopeć, B. Borczak, M. Pysz, M. Sikora, P.M. Pisulewski, C.M. Rosell, C. Collar (Poland, Spain)
- 80. THE SALT CONTENT IN BAKERY PRODUCTS IN OSJEČKO-BARANJSKA COUNTY**
Ž. Ugarčić-Hardi, G. Dumančić, N. Pitlik, D. Koceva Komlenic, M. Jukić, A. Kuleš, M. Sabo, J. Hardi (Croatia)
- 81. PREPARATION AND CHARACTERIZATION OF MODIFIED TAPIOCA STARCH WITH EPYCLORHYDRIN**
Đ. Ačkar, D. Šubarić, J. Babić, M. Kopjar, D. Miličević, M. Tomesić (Croatia, Bosnia and Herzegovina)
- 82. FUTURES CONTRACTS - THE MEAN OF PROTECTION AGAINST THE RISKS ON THE CEREALS MARKET**
M. Bota, V.M. Judeu, D. Magdić, J. Lukinac (Romania, Croatia)
- 83. DETERMINATION OF SPECIFIC HEAT OF UNLEAVENED DOUGH DURING PROCESSING BY DIFFERENTIAL SCANNING CALORIMETRY**
S. Budžaki, B. Šeruga (Croatia)

- 84. THE INFLUENCE OF VEGETABLE FAT ON THE QUALITY OF THE TEA BISCUITS**
S. Čorbo, S. Muminović (Bosnia and Herzegovina)
- 85. APPLICATION OF COMPUTER-AIDED QUEUING SIMULATION MODEL IN THE RATIONALIZATION OF CEREALS DELIVERY PROCESS**
D. Dukić, D. Turkalj, L. Bojmić (Croatia)
- 86. PUFFED PASTRY PRODUCTS SALES PROMOTION USING THE MARKETING MANAGEMENT MODEL BASED ON THE ANALYSIS OF CONSUMER ATTITUDES**
G. Dukić, M. Sesar, I. Sesar (Croatia)
- 87. GRAIN AND GRAIN PRODUCTS QUALITY AND SAFETY SYSTEM IN THE RUSSIAN FEDERATION**
A. Khatuntsov (Russia)
- 88. INFLUENCE OF STARCH ADDITION ON COLOUR OF RED CURRANT JUICE DURING HEATING**
M. Kopjar., V. Piližota, J. Babić, D. Šubarić (Croatia)
- 89. EFFECT OF DIFFERENT MODIFIED STARCHES ON THE THERMOPHYSICAL PROPERTIES OF MYOFIBRILLAR PROTEIN CONCENTRATE (MPC)**
D. Kovačević, K. Mastanjević, D. Šubarić, J. Babić (Croatia)
- 90. RESEARCH ON MALTING PROPERTIES OF WHEAT VARIETY ADRIANA**
V. Krstanović, K. Grozaj, K. Habschied, V. Slačanac, D. Koceva Komlenić, Z. Milaković (Croatia)
- 91. INFLUENCE OF ADDING SUGARS, MODIFIED STARCHES AND HYDROCOLLOIDS ON THE TERMOPHYSICAL PROPERTIES OF RASPBERRY PUREE**
A. Pozderović, A. Pichler, K. Paragović (Croatia)
- 92. AUDIT OF THE EVALUATION SYSTEM OF *Triticum aestivum*, ssp. *Vulgare* ON THE BASIS OF STATISTICAL PARAMETERS**
M. Šarić, K. Čobanović, M. Menkovska, N. Hadni, M. Ivanoski, O. Grujić (Serbia, Macedonia)
- 93. NEW BARLEY GENOTYPES FOR THE PRODUCTION OF MILK SUBSTITUTES**
K. Vaculova, J. Rysova, M. Balounova, I. Sedlackova, V. Dvoracek (Czech Republic)

94. COMPARATIVE MARKET ANALYSES OF WHEAT AND WHEAT FLOUR

K. Zmaić, T. Sudarić, R. Lončarić (Croatia)

95. ANALYSIS OF THE IMPACT OF THE CONSUMER'S SEX AND AGE STRUCTURE ON THE DAILY CONSUMPTION OF BREAD

J. Živković, M. Kosutić, J. Filipović, J. Mastilović (Serbia)

96. APPLICATION OF LOW TEMPERATURES FOR PESTS CONTROL IN STORED MAIZE

H. Salha, I. Kalinović, M. Ivezić, V. Rozman, A. Liška (Croatia)

- Posters will be exhibited in the lobby of the Congress Hall, during the entire Congress. It is planned that authors will be at participants' disposal at least during the breaks.
The Congress traditionally grants three Best Poster awards to the authors who display and present their work most effectively. Award winners chosen by the committee jury will be announced during the Congress Closing on Friday, October 23rd, 2009.
- Poster će biti izloženi u predvorju kongresne dvorane tijekom cijelog vremena održavanja Kongresa. Molimo autore da budu uz postere tijekom stanki.
Stručni žiri Kongresa tradicionalno dodjeljuje nagrade za tri najbolja postera. Nagrade pobjednicima biti će dodijeljene tijekom Zatvaranja Kongresa u petak, 23. listopada 2009.

GENERAL INFORMATION

Congress Venue

The Congress will be held at the Congress Centre of the Grand Hotel Adriatic in Opatija, Croatia.

Grand Hotel Adriatic

M. Tita 200, HR-51410 Opatija, Croatia

Tel: +385 51 719 010 (000)

Fax: +385 51 719 015

E-mail: info@hotel-adriatic.hr

www.hotel-adriatic.hr

Hotel Accommodation

Grand Hotel Adriatic is only a ten-minute walk from the center of Opatija, next to the sea, with a beautiful view overlooking the Kvarner Bay. The Grand Hotel Adriatic complex consists of two buildings, Adriatic I (4 stars) and Adriatic II (3 stars), having a joint reception and other hotel facilities. Rooms for all Congress participants have been booked at a reduced price for the working days of the Congress in the Grand Hotel Adriatic. For the room reservation please fill the Reservation form at the official Hotel web pages (www.hotel-adriatic.hr). Please, indicate that you are participant of the Flour-Bread congress in the comment dialog box of the reservation form.

Hotel room prices (per person/per day):

ADRIATIC I - 4*	1/2	1/1
Bed and breakfast	€ 48.50	€ 77.00
ADRIATIC II - 3*	1/2	1/1
Bed and breakfast	€ 37.00	€ 60.00
Additional meal (dinner or lunch) € 14.00	Visitor's tax	€ 0.75

Rates are quoted in EUR, payable in Croatian kuna.

You can pay by cash or credit card (AmEx, DC, Visa, EC Masters Card) before your departure.

Participants with paid full registration fee do not have to make dinner reservation for October 22nd. The full registration fee includes dinner party.

Travelling

Detailed information can be found at the official Congress web site:

www.ptfos.hr/brasno-kruh

Registration Fee

Full registration fee: EUR 250

Student's fee (certified)*: EUR 150

Daily registration EUR 130

**Copy of student ID card must be sent via fax or e-mail to Congress Secretariat before the congress. Students must present valid student ID card at the registration desk at the conference. Without adequate proof of student status person will not be allowed to attend the congress.*

Payment (foreign participants) should be made by bank transfer to:

Privredna banka Zagreb d.d., Rackog 6, HR-10000 Zagreb

Account: 702000 132344 919

BIC code: PBZGHR2X

IBAN code: HR8223400091510297095

With notification: Congress "Flour-Bread '09", Faculty of Food Technology, F. Kuhaca 20, HR-31000 Osijek, Croatia

Please, send the copy of your registration payment by fax or e-mail to Congress Secretariat.

Registration fee can be paid directly at the Congress Registration Desk.

Registration fee covers:

- Admission to all scientific sessions and exhibitions;
- EU-FRESHBAKE project seminar;
- Full set of Congress materials and Book of Abstracts (including oral and poster presentations). Congress Proceedings will be published after the Congress and sent to all participants with full registration.
- Social activities (welcome cocktail, cocktail party, congress dinner, coffee during the breaks).

Daily registration will not include Congress dinner and Congress Proceedings.

Dinner party on October 22nd (Thursday) can be also paid at a Congress desk (€ 40).

Participants with paid full registration fee do not have to make dinner reservation for October 22nd. The full registration fee includes dinner party.

Proceedings

The Book of Abstracts will be given to participants at registration. Congress Proceedings will be published in English language after the Congress and sent to all participants with paid full registration.

Only papers (oral and poster presentations) where at least one author has paid full registration fee will be published. Max. 2 papers per full registration fee will be considered for publication.

Registration desk

The registration desk will be open during the following hours:

Tuesday	October 20	18.00 – 21.00
Wednesday	October 21	08.00 – 18.00
Thursday	October 22	08.00 – 18.00
Friday	October 23	08.00 – 14.30

All participants are requested to check in at the registration desk.

Registration

Participants should complete Registration Form available at official congress web site: www.ptfos.hr/brasno-kruh by October 16th, 2009.

Official Languages

The official languages of the Congress will be English and Croatian. Simultaneous translation will be provided. The speakers are kindly asked to submit a printed copy of the presentation at the Congress Registration Desk for the preparation of simultaneous translation, at least two hours before the start of the relevant session.

Badges and identification

Upon registration, each participant will receive a name badge, to be worn all times during Congress activities and social events.

Invitation card for dinner party will be collected on entry.

Commercial exhibitions

The Table Top Exhibition will take place throughout the Congress in the lobby of Congress Hall. You are kindly invited to join the international

exhibition and to introduce your products and achievements. This kind of promotions is the most effective way to show the latest developments on the market.

SOCIAL ACTIVITIES

Tuesday, October 20

19.00 Guest greeting

Wednesday, October 21

21.00 Cocktail party

Thursday, October 22

20.00 Dinner party

Friday, October 23

14.00 Excursion

Excursion to Rovinj will be paid extra. Price is ~20 € and includes bus ride to Rovinj (town located on the west side of the Istrian peninsula), sightseeing tour of old town and tasting of wine and local products in tavern Bani in central Istria on return trip.

Congress participants are kindly asked to register for excursion and make the payment at Congress registration desk no later than 12:00 p.m. Thursday, October 22nd.

EXHIBITORS:

ICC-HEALTHGRAIN-MONIQ
CHOPIN Technologies, France
TRGOPAK d.o.o., Croatia
BRABENDER GmbH & Co. KG, Germany
STABLE MICRO SYSTEMS, UK
ZVIJEZDA d.d., Croatia
URŠIČ d.o.o., Slovenia
BEHN + BATES, Maschinenfabrik GmbH & Co. KG, Germany
FERRY d.o.o., Croatia
TIM ZIP d.o.o., Croatia
BÜHLER AG, Austria
LABENA d.o.o., Croatia

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HIT-CROATIAN INSTITUTE FOR TECHNOLOGY d.o.o., Croatia
CROATIAN CHAMBER OF ECONOMY, Croatia
DUKAT d.d., Croatia
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BELJE d.d., Croatia
PEKARSTVO KADULJA d.o.o., Croatia
ĐAKOVŠTINA d.d. PC Tena, Croatia
RADNIK d.d. Opatija, Croatia
FAMI d.o.o., Croatia
MATICA d.o.o., Croatia
POLET d.o.o., Croatia
Ru-Ve d.o.o., Croatia
IPK ERDUTSKI VINOGRADI d.o.o., Croatia
HYPO ALPE-ADRIA-BANK d.d., Croatia

CONGRESS SECRETARIAT

Žaneta Ugarčić-Hardi
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Marko Jukić

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marko.jukic@ptfos.hr

www.ptfos.hr/brasno-kruh

OPĆE OBAVIJESTI

Mjesto održavanja Kongresa

Kongres se održava u kongresnom centru Grand Hotela Adriatic u Opatiji.

Grand Hotel Adriatic

M. Tita 200, HR-51410 Opatija, Croatia

Tel: +385 51 719 010 (000)

Fax: +385 51 719 015

E-mail: info@hotel-adriatic.hr

www.hotel-adriatic.hr

Smještaj

Grand Hotel Adriatic smješten je na desetak minuta ugodne šetnje od centra Opatije, u blizini morske obale s prekrasnim pogledom na Kvarnerski zaljev. Kompleks Grand hotela Adriatic sastoji se od dvije zgrade, Adriatic I (****) i Adriatic II (***) , sa zajedničkom recepcijom i hotelskim sadržajima. Za sve sudionike kongresa osiguran je smještaj u Grand Hotelu Adriatic po nižim cijenama za vrijeme trajanja kongresa.

Za rezervaciju smještaja sudionici trebaju popuniti prijavni obrazac koji mogu naći na službenim stranicama Hotela (www.hotel-adriatic.hr) uz napomenu da su sudionici kongresa Brašno-Kruh '09.

Cijene hotelskih soba (po osobi/po danu)

ADRIATIC I - 4*	1/2	1/1
Noćenje s doručkom	€ 48.50	€ 77.00
ADRIATIC II - 3*	1/2	1/1
Noćenje s doručkom	€ 37.00	€ 60.00
Dodatni obrok (ručak ili večera) € 14.00		Boravišna pristojba € 0.75

Sve su cijene izražene u EUR, plativo u kunama prema važećem tečaju.

Hotelski smještaj sudionici plaćaju direktno u hotelu, gotovinom, građanskim ili kreditnim karticama (AmEx, DC, Visa, EC MC).

Sudionici s uplaćenom punom kotizacijom ne trebaju rezervirati večeru za 22. listopada 2009. Puna kotizacija uključuje svečanu večeru.

Putovanje

Detaljne informacije o načinu dolaska u Opatiju mogu se pronaći na službenim web stranicama Kongresa:

www.ptfos.hr/brasno-kruh

Kotizacija

Puna kotizacija: EUR 250

Studenti (uz potvrdu): EUR 150

Dnevna kotizacija: EUR 130

Uplatu doznačiti na račun:

Prehrambeno-tehnološki fakultet Osijek

Hypo Alpe-Adria-Bank d.d.

Broj računa: 2500009-1102017142

Matični broj: 3058204

Svrha doznake: Kongres "Brašno-Kruh '09."

Preslik potvrde o uplaćenju kotizaciji poslati Tajništvu Kongresa telefaksom ili putem e-maila.

Kotizacija se može platiti i izravno na Kongresnoj recepciji.

Kotizacija uključuje:

- sudjelovanje u radu Kongresa,
- seminar EU-FRESHBAKE projekta,
- kongresne materijale i Zbornik sažetaka (usmenih priopćenja i radova na posteru); Zbornik radova će se tiskati nakon Kongresa i poslati svim sudionicima s plaćenom punom kotizacijom.
- Zajednička druženja (koktel dobrodošlice, koktel party, svečanu večeru i osvježnja tijekom stanki).

Dnevna kotizacija ne uključuje svečanu večeru i Zbornik radova.

Svečana večera u četvrtak 22. listopada može se uplatiti i posebno na Kongresnoj recepciji (€ 40, plativo u kunama prema važećem tečaju).

Sudionici s uplaćenom punom kotizacijom ne trebaju rezervirati večeru za četvrtak, 22. listopada 2009. Puna kotizacija uključuje svečanu večeru.

Zbornik radova

Zbornik sažetaka svih radova sudionici će dobiti prilikom prijave na početku Kongresa.

Zbornik radova na engleskom jeziku biti će recenziran i tiskan poslije Kongresa te poslan svim sudionicima s plaćenom punom kotizacijom.

U Zborniku će se objaviti samo radovi (usmena priopćenja i radovi na posterima) čiji je najmanje jedan autor uplatio punu kotizaciju. Za Zbornik radova će se u obzir uzimati maksimalno 2 rada po plaćenju punoj kotizaciji.

Kongresna recepcija

Kongresna recepcija će biti otvorena u sljedeće vrijeme:

Utorak	20. listopada	18.00 – 21.00
Srijeda	21. listopada	08.00 – 18.00
Četvrtak	22. listopada	08.00 – 18.00
Petak	23. listopada	08.00 – 14.30

Svi sudionici kongresa se moraju prijaviti na Kongresnoj recepciji.

Prijava

Sudionici se mogu registrirati putem on-line prijavnice na službenim web stranicama Kongresa: www.ptfos.hr/brasno-kruh do 16. listopada 2009.

Službeni jezici

Službeni jezici Kongresa su hrvatski i engleski uz simultani prijevod. Usmeni izlagači se mole da svoje prezentacije u tiskanom obliku dostave na Kongresnu recepciju, zbog pripreme simultanog prevođenja, najmanje dva sata prije početka izlaganja.

Identifikacijske kartice

Prilikom prijave, svaki sudionik će dobiti identifikacijsku karticu sa svojim imenom koju treba nositi tijekom kongresnih aktivnosti i zajedničkih druženja.

Na svečanu večeru potrebno je ponijeti pozivnice.

Prezentacije tvrtki

Prezentacije proizvođača opreme, uređaja i laboratorijske opreme održavat će se za cijelo vrijeme trajanja Kongresa u predvorju kongresne dvorane. Pozivamo Vas da se pridružite međunarodnoj izložbi kako bi na najdjelotvorniji način predstavili svoje proizvode i najnovija dostignuća.

ZAJEDNIČKA DRUŽENJA

Utorak, 20. listopada

19.00 Dobrodošlica

Srijeda, 21. listopada

21.00 Koktel

Četvrtak, 22. listopada

20.00 Svečana večera

Petak, 23. listopada

14.00 Izlet

Izlet u Rovinj se plaća se posebno. Cijena je ~20 € (plativo u kunama prema važećem tečaju), a uključuje vožnju autobusom do Rovinja, razgledavanje grada te kušanje vina i tradicionalnih proizvoda u Konobi Bani u središnjoj Istri pri povratku.

Sudionici kongresa se mole da prijavu i uplatu izvrše na Kongresnoj recepciji najkasnije do četvrtka, 22. listopada do 12 h.

IZLAGAČI:

ICC-HEALTHGRAIN-MONIQ

CHOPIN Technologies, Francuska

TRGOPAK d.o.o., Hrvatska

BRABENDER GmbH & Co. KG, Njemačka

STABLE MICRO SYSTEMS Ltd., Velika Britanija

ZVIJEZDA d.d., Hrvatska

URŠIČ d.o.o., Slovenija

BEHN + BATES, Maschinenfabrik GmbH & Co. KG, Njemačka

FERRY d.o.o., Hrvatska

TIM ZIP d.o.o., Hrvatska

BÜHLER AG, Austrija

LABENA d.o.o., Hrvatska

SPONZORIMINISTARSTVO POLJOPRIVREDE, RIBARSTVA I RURALNOG RAZVOJA
REPUBLIKE HRVATSKEMINISTARSTVO ZNANOSTI, OBRAZOVANJA I ŠPORTA
REPUBLIKE HRVATSKE

CHOPIN Technologies, Francuska

EU-FRESHBAKE, EU FP6 Projekt

HEALTHGRAIN, EU FP6 Projekt

TIM ZIP d.o.o., Hrvatska

KVASAC d.o.o.- Lesaffre group, Hrvatska

ZVIJEZDA d.d., Hrvatska

HIT-HRVATSKI INSTITUT ZA TEHNOLOGIJU d.o.o., Hrvatska

HRVATSKA GOSPODARSKA KOMORA, Hrvatska

DUKAT d.d., Hrvatska

INSPECTO d.o.o., Hrvatska

BELJE d.d., Hrvatska

PEKARSTVO KADULJA d.o.o., Hrvatska

ĐAKOVŠTINA d.d. PC Tena, Hrvatska

RADNIK d.d. Opatija, Hrvatska

FAMI d.o.o., Hrvatska

MATICA d.o.o., Hrvatska

POLET d.o.o., Hrvatska

Ru-Ve d.o.o., Hrvatska

IPK ERDUTSKI VINOGRADI d.o.o., Hrvatska

HYPO ALPE-ADRIA-BANK d.d., Hrvatska

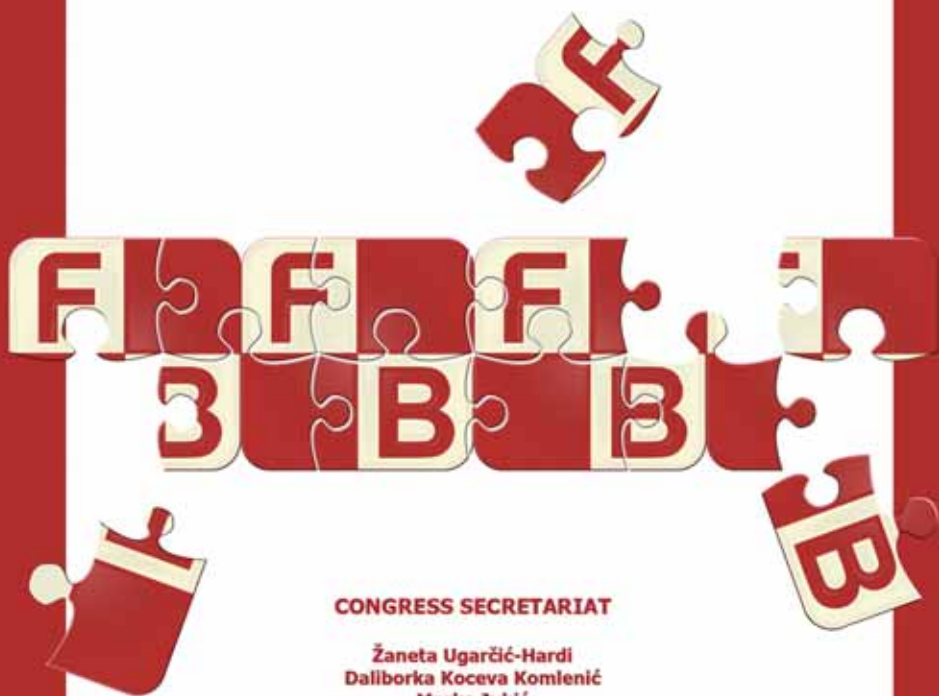
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