

Subject: Industry Workshop: Gluten-Free Food Products
From Professor Elke Arendt, University College Cork

University College Cork in partnership with the Fraunhofer Institute, Germany and supported by the European Union, are pleased to announce the following workshop.

Gluten-Free Food Products - Guidance for Industry Workshop

Where: Room 247, Food Science and Technology Building, University College Cork

When: Friday, 14 December 2012

Introduction:

The gluten-free market is one of the fastest growing markets worldwide. Recent market studies reveal, that only one out of ten consumers purchasing gluten-free products are patients with coeliac disease. A gluten-free diet has been the cornerstone for a number of conditions such as gluten sensitivity, gluten allergies as well as coeliac disease to name just a few. Consumers adhering to a gluten-free diet cannot eat products made from wheat, barley or rye. The removal of gluten from food products results in a wide range of problems for the food processors. The objective of this workshop is to provide an overview of the latest research in the area as well as giving insight into newest consumer trends.

Target Audience:

Anyone with an interest in learning more about gluten-free products; scientists, researchers and marketing personnel from food, beverage and ingredient companies; academic researchers; state agency personnel.

For programme and registration details please see attachment.

Cost: €150. This includes handout material, lunch and refreshment breaks.

For further information please contact:

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