



## **Gluten-Free Food Products – Guidance for Industry Workshop**

School of Food and Nutritional Sciences  
University College Cork, Ireland

Friday, 14<sup>th</sup> December 2012

University College, Room 247, Food Science and Technology Building

- 9.00 Registration and Coffee
- 9.15 Welcome and overview of the EU Project on gluten-free cereal products  
Professor Elke Arendt, School of Food and Nutritional Sciences, University College Cork and Juergen Bez, Fraunhofer Institute, Germany
- 9.30 Marketing of free-from food products,  
Dr Joe Bogue, Department of Food Business and Development, University College Cork
- 10.00 Hydrocolloids in gluten-free products  
Linda Bellkolm Allen, Dow Wolff, Ireland
- 10.30 Detection of gluten in food systems  
Speaker to be confirmed, r-biopharm, Germany
- 11.00 Tea / coffee
- 11.30 Advances in gluten-free cereal products  
Professor Elke Arendt, School of Food and Nutritional Sciences, University College Cork
- 12.00 Novel approaches in the development of gluten-free cereal products  
Dr Eimear Gallagher, Ashtown Food Centre, Teagasc, Ireland

- 12.30 Potato proteins in gluten-free cereal products  
Paul Hart, Solanic, UK
- 13.00 Lunch
- 14.00 Gluten-free sourdough  
Markus Brandt, Boeker, Germany
- 14.30 Consumer Trends  
Helen King, Bord Bia, Ireland
- 15.00 Flavour analysis of gluten-free foods  
Dr Michael Czerny, Fraunhofer Institute, Germany
- 15.30 Sensory science applied to gluten-free foods  
Professor Andrea Bauer, University of Hamburg, Germany
- 16.00 Visit to the food processing facilities, School of Food and Nutritional Sciences,  
University College Cork
- 17.00 Workshop close

**For further information please contact:**

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