

4th International Bakery Technology Conference; Recent developments in the bakery industry

23-24 May 2018

Event Director: Gary Tucker

Day 1: 23 May

- 08:30 Registration and arrival refreshments
- 09:15 Welcome and housekeeping *Gary Tucker, Campden BRI*
- 09:25 Chairman's introduction – *Stuart Jones, Warburtons*

Session 1: Introductory talks

- 09:35 Rising to the challenge: Understanding bubbles in bakery products
Grant Campbell, University of Huddersfield
- 10:10 Building a bakery brand for disruption
Leo Campbell (Modern Baker)
- 10:45 Refreshment break and opportunity to view exhibits

Session 2: Ingredients – creating structure

- 11:15 Sustainable, Surfactant-Free Foam Stabilisers
Joanne Gould, University of Nottingham
- 11:50 Replacing palm fat in bakery products
Jeroen Demeurisse, AAK AB, BELGIUM
- 12:25 **What's new from the sponsors?**
- 12:45 Lunch and opportunity to view exhibits and go on site tours

Session 3: Ingredients – reducing sugar in cakes

- 14:00 Oleogels: A Novel Functional Ingredient for Healthier Cakes
Vincenzo di Bari, University of Nottingham
- 14:35 New raising agents for low sugar cakes
Dan Brown, Kudos Blends
- 15:30 Refreshment break and opportunity to view exhibits

Session 4: Ingredients – flavour

- 16:00 Sensory characteristics of crusty bread and sandwich bread
Sara Autton, LeSaffre

16:35 Aromas and flavours for bakery products
Lee Pugh - Ireks

17:10 Close of day

Dinner at the Pudding Club, Mickleton

Coach leaves from Chipping Campden town hall at 18:30

Drinks reception at 19:00, Dinner at 19.30

Day 2: 24 May

08:30 Arrival refreshments

08:40 Chairman's introduction – *Paul Turner, Dupont*

Session 5: Processing – flour and dough

08:50 Dry heat treatment of flour for the production of high ratio cakes
Silvia Keppler UoB/UC Davis, USA

09:25 Reducing Waste on Bread Roll Plants by Application of Novel Technologies
Kylee Goode, University of Birmingham

10:00 Humidity control in bread coolers and provers
Stephen Larkin, Sealpump Engineering Ltd

10:35 Refreshment break and opportunity to network and view exhibits

Session 6: Processing – bread

11:05 Vitamin D generation in bread using UV
Lars Lindqvist, Viasolde Solution AB, SWEDEN

11:40 Extending MFSL using fermented wheat
Mary Sharma, Goodman Fielder, AUSTRALIA

12:15 The potential of enzymes for freshness and flavour generation in baked goods
Liam Clabby, Novozymes

12:50 Closing remarks

13:00 A buffet lunch will be available and last opportunity to view exhibits

14:00 Close