60th Starch Convention 2009

from 23 April to 24 April 2009

at the Roemer-Haus, Schützenberg 10,
D-32756 Detmold, Germany

Wednesday, 23 April, 2:00 p.m.

Opening Address by the president of the Association of Cereal Research, Götz Kröner, Ibbenbüren (Germany)

Presentation of the Saare Award

1. Fundamentals (Session in parallel)

1.1. Alain Buléon, Nantes Cedex (France)
Novel Structures from Self-association of Amylose

1.2. Tim Foster, Nottingham (Great Britain)
Competitive Hydration of Starch with Other Hydrocolloids

1.3. Barrie Edmund Norman, Sven Pedersen, Anders Vikso Nielsen, Tilde Thordal Have, Vibeke Würits Jürgensen and Mads Weibye, Bagsvaerd (Denmark)
Characterization and Application of a Novel Starch Branching Enzyme from Rhodothermus obamensis

2. Starches from Tropical Regions (Session in parallel)

2.1. Hernan Ceballos, Cali (Columbia)
Production, Identification and Characterization of High-value Cassava Starch

2.2. Dharmesh C. Saxena, Sangrur (India)
Sago Starch: Characterization, Modification and Utilization for Food and Non-food Applications

3. Basics in Starch Technology (Session in parallel, for staff experts)

3.1. Wolfgang Berghaller, Detmold (Germany)
Starch Substrates and their Relation to Current Production Processes

3.2. Willi Witt, Oelde (Germany)
Examples for the Industrial Application of Equipment in Mechanical Separation

Exhibitor’s Forum – Short Term Presentations

Thursday, 24 April, 8:30 a.m.

4. Starch Functionality

4.1. Thierry Tran, Bangkok (Thailand)
Functional Properties of Marginal Starches from South-East Asia

4.2. Ya-Jane Wang and Guadalupe Mendez Montealvo, Fayetteville, AK (USA)
Structure-Property Relationship of Starch as Revealed by Enzymatic Modification

4.3. Jan A. Delcour, Hans Goesaert, Lieve Lamberts, and Joke A. Putseys, Leuven (Belgium)
Amylose-Lipid Complexes: Formation, Identity, and Physico-chemical Properties

4.4. Eyal Shimoni, Haifa (Israel)
Starch Complexes as a Platform for Oral Delivery of Low-molecular Weight Bioactives

4.5. Johan W. Timmermans, Ingrid K. Haakman, Jan M. Jetten and Ted M. Slaghek, Zeist (The Netherlands)
Corrosion Inhibition by Modified Glucans

4.6. Werner Praznik and Anton Huber, Wien (Austria)
Starch Glucans: Molecular and Supramolecular Structures by Different Analytical Approaches

5. Technical Application

5.1. Bert Volkert, Andre Lehmann, Mehdi Hassan-Nejad and Tonino Greco, Golm (Germany)
Thermoplastic Starch Derivatives Reinforced by Nanoscale Fillers

5.2. Detlev Glittenberg, Krefeld (Germany) and Andreas Praznik, Wien (Austria)
High Speed Surface Sizing of Packaging Paper with High Solids Starch Solutions
6. Pharmacy

6.1. Thomas Kipping and Hubert Rein, Bonn (Germany)
Lozanges Based on Extruded Starch

6.2. Christopher Brockmann and Hubert Rein, Bonn (Germany)
Pea Starch – A New Pharmaceutical Excipient

7. Products for Food

7.1 Veronika Alt, Alain Graf, Sascha Beutel, Cornelia Kasper and Thomas Scheper, Hannover (Germany)
Quantitative Glycoalkaloid Determination in PFJ Process Samples from Industrial Starch Production

7.2. Stephane Debon and Joost Vanhemelrijck, Vilvoorde (Belgium)
Characterization of Dairy Emulsions Thickened with Maltodextrin and Xanthan

Closing remarks by the Chairman of the Starch Experts Group, Willi Witt, Oelde (Germany)

The 60th Starch Convention is preceded by the 5th European Bioethanol Technology Meeting, held from 22 April to 23 April 2009 at the Roemer-Haus, and also organized by the Association of Cereal Research in Cooperation with the Institute for Cereal, Potato and Starch Technology