BAKING INDUSTRY RESEARCH TRUST

Programme for

Technology Transfer Seminar

Wednesday 4 September 2019

at **Carter Holt Harvey Suite, Vodafone Events Centre**, 770 Great South Road, Manukau 2104

Please arrive by 10am at latest for prompt 10.15am start

Time	Presentation	Presenter
9.30 am	Morning Tea available	
10.15am	Welcome	Ralph Thorogood, Chairman of Baking Industry Research Trust (BIRT)
10.30am	History of Baking	Ralph Thorogood
11.00am	Reducing Gluten Epitopes	Sarah Roberts, Plant & Food Research
11.30am	Flour Dust Standard	Al Threlfall , WorkSafe
12 noon	Lunch	
12.45pm	NZ Self Sufficient in Milling Wheat - 2025	Ivan Lawrie, FAR
1.15pm	Product, Ingredient & Process Trends in Baking*	Stanley Cauvain, BakeTran
2.30pm	Wholegrains – Summary of Research	Tania Watson, BIRT
3.00pm	Young Bread Baker Competition	Matthew Chin, George Weston Foods
3.20pm	Closing	Ralph Thorogood

Morning Tea & Lunch is provided.

* *In some ways baking industries are under greater pressure than ever with challenges to make bakery products 'healthier' being combined with the needs for product development and improved process efficiency. These challenges can also be viewed as creating new opportunities for product and process innovation.*

Pressures from the medical world to improve the healthiness of bakery products mounted with moves to reduce salt and have intensified with the desire to tackle global obesity through reductions in sugar, fat and calories, while also raising dietary fibre. Bakers have real challenges in meeting some of the proposed nutrition goals because of the functional role that the targets for ingredient reduction have in delivering consumer acceptable products.

Recipe reformulation and the use of 'replacers' have to be carefully managed. The role of texture in delivering consumer acceptable 'healthier' bakery products should not be underestimated and in this context, the contribution of processing methods should not be overlooked.

Improvements in process control in the manufacture of bakery products can lead to greater efficiencies and in reducing energy requirements in baking without compromising product quality.