

Recent developments in the bakery industry

5th International bakery technology conference

Media partner: **BAKINGEUROPE**

Sponsors: AAK, Baker Perkins, Holmach Ltd, Niacet/IMCD, Rondo Ltd and Stable Micro Systems



Venue:
Campden BRI,
Chipping Campden,
Gloucestershire,
GL55 6LD, UK

Event director:
Gary Tucker

19-20 May 2020

5th international bakery
technology conference

Recent developments in the bakery industry

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The conference will bring together all parts of the bakery chain, from wheat and ingredient suppliers, equipment manufacturers, through to retailers and bakeries and companies supplying product testing equipment.

The focus will be on recent developments and challenges to the bakery sector. Supported by one keynote presentation and a programme of talks from industry and academic experts, there will be the opportunity to network, view exhibits and tour our site.

The conference will end with a working demonstration of the RevTech processing unit for pasteurising and changing functionality of cereal grains.

Presentations will be on all aspects of the baking process, with technical sessions divided into themes:

- Ingredients - enzymes, fats and oils, fibre, flavours and raising agents
- Waste - strategies for managing and reduction
- Processing - sheeting, depositing, mixing and pre-processing of cereal ingredients

The benefits and who should attend?

Anyone involved in the bakery chain who has a need to understand the baking process. Presentations will have technical content and will be commercially relevant to baking technology.

Programme

Programme is correct at time of print

Full up-to-date programme details, sponsors, presenter information, location and online registration at www.campdenbri.co.uk/bakery-technology-conference.php

Day 1 Tuesday 19 May 2020

08:30 Registration and arrival refreshments

09:00 Welcome and housekeeping
Gary Tucker, Campden BRI

09:05 Chairman's introduction *Sam Millar, Warburtons*

Keynote presentation

09:10 Why taste will save the baking industry *Lin Carson, BAKERpedia, USA*

10:00 Refreshment break and opportunity to view exhibits

Session 1: Ingredients

10:30 New bakery enzymes *Andy Flounders, Dupont*

11:05 Reducing fat, sugar and calories in bakery products
Kaly Chatakonda, AAK (UK) Ltd

11:40 Novel methods to increase the nutritional value of baked goods
Lucas Westphal, Campden BRI

12:15 What's new from the sponsors?

12:30 Lunch and opportunity to view exhibits and go on site tours

Session 2: Ingredients

13:30 Meeting today's challenges with the AlveoLAB, Enhanced flour analysis based on 100 years of experience
Amaud Dubat or Lena Bosc-Bierne, CHOPIN Technologies

14:05 Changing grain functionality for cake using pre-processing techniques
Mike Adams, Campden BRI

14:40 Trends in flavour for bakery products
Mike Bagshaw, International Taste Solutions

15:15 Refreshment break and opportunity to view exhibits



Session 3: Waste and sustainability

- 15:45 Social and environmental strategies for business
Dr Gavin Milligan, Green Knight Sustainability Consulting Ltd
- 16:20 Reducing waste on bread roll plants by application of novel technologies
Kylee Goode, University of Birmingham
- 16:55 Phosphate replacement in raising agents
Dinnie Jordan, Kudos Blends
- 17:30 Close of day

Drinks reception at 19:00
Dinner at 19.30 -
Charingworth Manor,
Ebrington



Charingworth Manor, Ebrington

Day 2 Wednesday 20 May 2020

- 08:30 Arrival refreshments
08:40 Chairman's introduction *Sam Millar, Warburtons*

Session 5: Processing

- 08:50 Resting and sheeting of pastry *Dinesh Khadka, David Wood Baking Ltd and Greenwich University*
- 09:25 Mechanics of high speed mixing and dough development *Will Smith, Baker Perkins*
- 10:00 Low FODMAP (low fructan) and oats breads
Markku Mikola, Fazer
- 10:35 Refreshment break and opportunity to network and view exhibits

Session 6: Processing

- 11:05 Cake fluffiness measurement *Jo Baker-Perrett, Campden BRI*
- 11:40 Developing and testing an Artificial Intelligence algorithm for bread dough mixing *Jane Tyler, Red Black Software*
- 12:15 Adjusting cereal grain functionality using Revtech heat treatment *Chris Holland, Holmach*
- 12:50 Closing remarks
- 13:00 A buffet lunch will be available and last opportunity to view exhibits
- 13:30 There will be a Revtech wheat processing demonstration in the Process Hall
- 14:30 Close

Due to circumstances beyond our control, alterations to the timing and content of events may become necessary. We therefore reserve the right to modify the event information



Cost per delegate:

£550.00 + VAT Campden BRI member
£650.00 + VAT non-members

Group discounts available on request, please contact
sian.twinning@campdenbri.co.uk

Venue: Campden BRI
Station Road, Chipping Campden, Gloucestershire,
GL55 6LD, UK

www.campdenbri.co.uk/bakery-technology-conference.php

Media partner:
BAKINGEUROPE

Conference sponsors

AAK

 **Baker Perkins**

 **Holmach Ltd**
Process solutions for industry

 **Niacet**
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or **register online** at www.campdenbri.co.uk/bakery-technology-conference.php

I wish to register for

5th International bakery technology conference

Conference date: 19-20 May 2020

Delegate

Block capitals please

Surname..... Dr/Mr/Mrs/Miss/Ms

First name

Position.....

Company

Address.....

.....

.....Postcode.....

Tel.....Fax.....

e-mail.....

Special dietary requirements

Attending conference dinner Yes / No

Person to whom correspondence should be sent (if different)

Title Dr/Mr/Mrs/Miss/Ms *Block capitals please*

First name

Surname

Position

Company

Address.....

.....

..... Postcode.....

Tel..... Fax.....

e-mail.....

For official use only	Rec'd	Reg. No.
Ack'd	Inv. date	Inv. No.

Group discounts: Available on request, contact sian.twinning@campdenbri.co.uk for details

Sponsorship available <small>available on a first come first served basis</small>	Members	Non-members
	Full sponsorship package	<input type="checkbox"/> £1,000 + VAT
*Refreshment and lunch (RL)	<input type="checkbox"/> £770 + VAT	<input type="checkbox"/> £880 + VAT

* This package needs to be accompanied by a delegate registration at the appropriate rate

Cost per delegate

Members of Campden BRI £550.00 + VAT

Non-members £650.00 + VAT

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Please refer to www.campdenbri.co.uk/training/eventterms.pdf

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A local accommodation list and a location map will be sent with joining instructions, and is also available on our website at www.campdenbri.co.uk/campdenbri/training/links.php

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