

4th international bakery  
technology conference

# Recent developments in the bakery industry

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

Event director: Gary Tucker

Media partner: **BAKINGEUROPE**

## Sponsors:

Anneliese Bakeware  
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Burford Bakery Solutions Ltd  
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Stable Micro Systems

23-24 May 2018



4th 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 two keynotes and a programme of talks from industry experts, there will be the opportunity to network, view exhibits and go on a site tour with the chance to visit our pilot scale bakery.

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

- Ingredients - creating structure, reducing sugar in cakes and flavour
- Processing - flour, dough and bread

The benefits and who should attend?

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

A major feature is the networking opportunity during the two days, this has previously proved very successful.

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](mailto:sian.twinning@campdenbri.co.uk)

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

[www.campdenbri.co.uk/bakery-technology-conference.php](http://www.campdenbri.co.uk/bakery-technology-conference.php)



Media partner:

**BAKINGEUROPE**

Conference sponsors

**Anneliese**  
Industrial bakeware  
and racks.

**Baker Perkins**

**Burford**

**CSM**  
Bakery Solutions

**RONDO**  
Dough-how & more.

**Stable Micro Systems**  
innovation • education • application

# Day 1 Wednesday 23 May 2018

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: Keynote talks

09:35 Rising to the challenge: understanding bubbles in bakery products  
*Grant Campbell, University of Huddersfield*

10:10 Creating a new brand in baking  
*Leo Campbell, Modern Baker*

10:45 Refreshment break and opportunity to view exhibits

## Session 2: Ingredients - structure and texture

11:15 Sustainable, surfactant-free foam stabilisers  
*Joanne Gould, University of Nottingham*

11:50 Ingredient functionality for bread products  
*Jenni Bradbeer, Campden BRI*

12:25 What's new from the sponsors?

12:45 Lunch, 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*

15:10 Refreshment break and opportunity to view exhibits

## Session 4: Ingredients - flavour

15:40 Sensory characteristics of crusty bread and sandwich bread  
*Camille Dupuy, Lesaffre, France*

16:15 Baked goods with a strong character and declaration friendly ingredients  
*Markus Hombach, Ireks, Germany*

16:50 Close of day

Dinner at the Pudding Club, Mickleton

18:30 Coach leaves from Chipping Campden Town Hall

19:00 Drinks reception

19:30 Dinner



Pudding Club, Mickleton

# Programme

Programme is correct at time of print

Full up-to-date programme details, sponsors, presenter information, location and on line registration at [www.campdenbri.co.uk/bakery-technology-conference.php](http://www.campdenbri.co.uk/bakery-technology-conference.php)

# Day 2 Thursday 24 May 2018

08:30 Arrival refreshments

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

## Session 5: Processing - flour and dough

08:50 Grain processing using the Revtech  
*Geoff Shaw, Holmach*

09:25 Dry heat treatment of flour for the production of high ratio cakes  
*Silvia Keppler, UC Davis, USA*

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  
*Matz Bengtson, Viasolde Solution AB, Sweden*

11:40 Reducing waste in bread roll plants by application of novel technologies  
*Kylee Goode, University of Birmingham*

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

*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*

# Registration form - return by post or fax

or register online at [www.campdenbri.co.uk/bakery-technology-conference.php](http://www.campdenbri.co.uk/bakery-technology-conference.php)

**I wish to register for**

**4th International bakery technology conference**

Conference date: **23-24 May 2018**

**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

Coach transfer to the 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.....

<b>For official use only</b>	Rec'd	Reg. No.
Ack'd	Inv. date	Inv. No.

**Group discounts:** Available on request, contact [sian.twinning@campdenbri.co.uk](mailto:sian.twinning@campdenbri.co.uk) for details

**Sponsorship available** available on a first come first served basis

	Members	Non-members
Full sponsorship package	<input type="checkbox"/> £984 + VAT	<input type="checkbox"/> £1095 + 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

Fee enclosed £..... (please include VAT)

**Payable to Campden BRI (Chipping Campden) Limited in advance of the event**

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Card valid from .....To (expiry date) .....

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

**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](http://www.campdenbri.co.uk/campdenbri/training/links.php)

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