

70 Years ANNIVERSARY



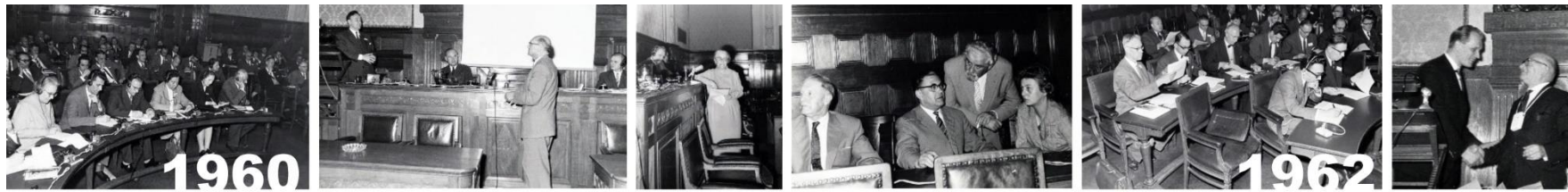
ICC JUBILEE BROCHURE

1955 - 2025



INTERNATIONAL ASSOCIATION FOR
CEREAL SCIENCE AND TECHNOLOGY





MEMORABLE MOMENTS

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(ICC Presidents, Secretary Generals, Executive Committee Members, Awardees, Delegates)	

“We unite global expertise and trusted networks in cereal science, technology, and related fields — including food technology, nutrition, health, agriculture, and sustainability — to foster innovation, strengthen One Health, build resilient food systems, and set standards that make cereals better for people and the planet.”

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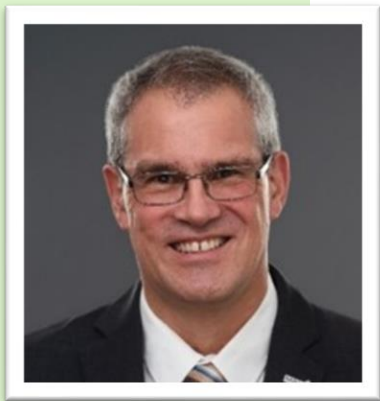
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1. INTRODUCTION

FOREWORD | Bertrand Matthäus, ICC President



Dear members of ICC

As the current ICC President, it is my great pleasure and an honour to represent our society in this important anniversary year. A 70th birthday is always a joyful occasion. It is a time to look back on a long period of time and all that has been achieved but also to look forward.

When the founding fathers set the course for the establishment of the International Association for Cereal Chemistry (ICC) at the 3rd International Bread Congress in June 1955 the world was completely different, with different conditions and necessities. The Second World War had ended just 10 years earlier, the global trade in grain had just picked up again, but there were hardly any internationally accepted analysis methods for assessing grain quality that had been agreed upon and accepted by trading partners and countries. Therefore, the specific goal of the founders was to create a platform that could provide internationally approved and accepted standard testing procedures for cereals and flour. The five methods initially developed have now grown to over a hundred recognized and validated standard methods that are used worldwide for grain analysis.

But it wasn't just the need for standard methods that brought the founders together, it was also the desire to build bridges between countries, across walls and political alignments. Additionally, international exchange in the field of grain research and grain technology should be promoted. Thus, our association has developed over the years into a recognized and valued international platform for the exchange of information on a wide range of issues related to the grain value chain. Although the standardization of analytical methods remains an important pillar of the ICC's work, the ICC is now much more broadly based, offering a wide range of activities such as supporting initiatives and working groups, organizing and holding international conferences, and participating in projects involving academia, industry, and stakeholders.

All these activities are based on the commitment of the ICC office in Vienna and the dedication of its members, whether they hold official positions or not. It is only thanks to this dedication over seven decades that we are able to celebrate our association's 70th anniversary this year. It is precisely the voluntary work of the members on various committees but also other activities that have made our association strong for over 70 years. But it is also due to the staff in the ICC office who were and are responsible for the continuous and successful work of the ICC. With this commitment we were able to guide our association through difficult times in the past and that also will help us in the future.

The challenges in the grain sector are enormous. Climate change with its consequences for the environment and nutrition, wars, but also the transformation of the food industry into a more plant-based food can only be solved collectively. That is why our association is even more important today than it was 70 years ago. Through the activities over the past 70 years, the ICC has achieved a great deal and earned itself an important place within the grain family. This is your success, the success of the members. However, we should not rest on our success. As members, we must continue to breathe life into our association ever time so that it remains an essential platform for the validation of methods, scientific exchange, and inspiration.

With this in mind, I look forward to celebrating our association's 70th anniversary with you and to continuing our collaboration.

Bertrand Matthäus

A memorable moment

For me, one memorable moment was my start as interim technical director when I realized how dedicated and committed the technical co-directors and the secretary general were in supporting me, a food chemist with no background in analyzing grain. For me, this is symbolic of the work in a successful society.

FOREWORD | Veronika Haslinger, ICC Secretary General



"We leverage our global expertise in cereal science to drive innovation, promote sustainability, and advance the principles of One Health. By integrating cutting-edge research with sustainable practices, we contribute to a healthier planet and society".

At ICC, we distill the complexities of cereal science into clear, compelling messages that highlight the profound commitment of our members and partners. Our work is defined by the depth of collaboration, shared expertise, and the genuine enjoyment found in cooperative efforts. It is this vibrant network of dedicated professionals from research and industry, united by a common purpose, that positions ICC to tackle the pressing global challenges facing cereals, grains, pulses, and related sectors.

70 years of ICC means strengthening intercultural communication in the grain and cereal-related sector from a knowledge-based, analytical, multi-professional perspective and working together on major challenges and concrete projects for society. Our core benefit is our worldwide network and the intercultural, interdisciplinary trust built over seven decades. This brochure serves as a testimony to the outstanding collaboration that has shaped ICC over the past 70 years. I would like to express my heartfelt thanks to all officials, members, and current as well as former team members for their invaluable input in creating this brochure.

Our task is to inspire you with projects, events and activities, to broaden horizons and enable multidimensional growth for your organization, country and for you personally through the network. To achieve this, however, we also need your commitment to the ICC mission, your contribution to discourse and community and your expertise.

Country membership reflects this engagement perfectly beside other membership categories and possibilities to be involved: Finding national ways to support ICC means contributing within the country and culture, enabling pre-competitive knowledge building, knowledge transfer, and developing a vision of specific needs and contributions in a global context. The strength of ICC lies in its compact size, competence, trusted structure and in knowing when to involve other partners. Country membership remains as vital as our founding fathers intended: structured cooperation, knowledge exchange and visibility within ICC.

Our founders created ICC with idealism and the vision of a vibrant, diverse community. They valued transparency, progress, and fresh leadership to prevent rigidity and encourage renewal. This vision—and the continued spirit of dignity and competence—inspires me most at ICC. I invite all current and future members and partners to move forward with us. If you are not yet a member, please join us. Be part of our journey of innovation, open discussion, and shared achievement in our projects and activities.

2. THE STORY OF ICC

Connect with our Mission and Purpose

2.1 Origins and Early Development of the International Association for Cereal Science and Technology (ICC)

The International Association for Cereal Science and Technology (ICC) - originally known as the International Association for Cereal Chemistry - exemplifies the transformative power of international collaboration in scientific progress. Since its establishment in 1955, ICC has played a crucial role in advancing cereal science worldwide, standardizing analytical methods, and nurturing a spirit of cooperation among scientists. This history explores the organization's origins, its driving motivations, the contributions of its key founders, and its lasting impact on the field of cereal science and technology.

Foundation and Early Motivation

ICC was founded in 1955 during the Third International Bread Congress in Hamburg, in response to the pressing need for harmonized analytical methods in cereal science. At the

time, a lack of standardized testing procedures led to inconsistent results both between and within countries, complicating international trade and scientific research. ICC's primary mission was to develop and implement reliable, standardized methods for analyzing cereal grains and products, an objective that remains vital for ensuring quality and fairness in the global cereal industry.

Origins of International Cooperation

In the early 1950s, cereal science was fragmented, with each country—and often each research institute—using its own methods. European and American approaches differed significantly, causing confusion and inefficiency in trade and research. The need for uniform analytical methods became increasingly apparent as international trade in cereals expanded. Accurate assessments of

physical, chemical, and nutritional properties were crucial for fair commerce and scientific progress.

The impetus for international cooperation can be traced to a pivotal 1952 study tour by Austrian milling experts. During their travels across Europe, they observed significant diversity and incompatibility in cereal testing methods, resulting in major discrepancies—even within the same country. Recognizing the urgent need for harmonization, Professor Dr. P.F. Pelshenke (Germany) and Dr. Friedrich Schweitzer (Austria) emerged as leading advocates for standardized methods. Dr. Schweitzer, in particular, foresaw that advances in flour processing would demand more stringent and uniform quality standards, achievable only through internationally agreed-upon procedures.

The Founding of ICC - Vienna as a Hub for International Cooperation

The founding of ICC in 1955 marked a turning point for international cooperation in cereal science. The association was established with a clear mission: to develop and standardize methods for investigating cereal grains and products, thereby ensuring fair trade and reliable research worldwide. Vienna was chosen as the headquarters due to Austria's neutrality, scientific tradition, and central role in cereal technologies. The city's status as a United Nations hub further reinforced its suitability.

Key Figures and Early Activities

Key figures in the founding of the ICC included Dr. Schweitzer (Austria), Dr. Fuchs (Austria), Dr. Pelshenke (Germany), Dr. Hintzer (Netherlands), Prof. Maes (Belgium), Prof. Buré (France), and Dr. Widhe (Sweden). They collaborated with representatives from the USA and Canada to avoid a competitive mentality with the American Association of Cereal Chemists (AACC), founded in 1915. Dr. Schweitzer became ICC's first Secretary General, establishing the association's statutes and founding working groups focused on standardizing critical aspects of cereal

trade, such as moisture content, protein, impurities, and sampling.

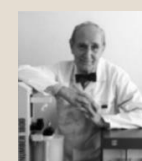
The first international meeting of ICC was held in Vienna in December 1956. The association's emblem—a globe adorned with a cereal ear and crossed by the letters ICC—was designed by Dr. Fuchs and adopted at the first General Assembly. This emblem remains a recognizable symbol in the cereal world.



Dr. Friedrich Schweitzer



Dr. Clyde H. Bailey



Ing. Harald Perten

2.2 TIMELINE

ICC at a Glance over 70 Years



1927

1st International Conference of Flour and Bread Production, Prague—early international dialogue on cereal science



1952

Austrian milling experts identify the need for standardized cereal testing methods during a European study trip.



Late 1950s–1960s

ICC grows internationally, attracting members from both Eastern and Western countries.



1966

First ICC glossary compiled in four languages, later expanded to seven, facilitating global collaboration



1932

2nd International Bread Congress, Rome—continued international cooperation



1955

ICC (International Association for Cereal Chemistry) founded at the 3rd IBC in Hamburg; Vienna chosen as HQ.



1966

4th International Cereal and Bread Congress, Vienna—scope expands to include the role of cereals in human nutrition



1970s

ICC focuses on validation and publication of ICC standards and organizes international conferences



1980s

ICC Standard Methods adopted as the basis for grain market pricing and quality control in Europe and beyond.



Late 1990

ICC marks its 35th anniversary with delegates from 45 countries; methods remain vital for the European grain market



1996

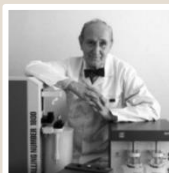
10th International Cereal and Bread Congress, Chalkidiki, Greece



INTERNATIONAL ASSOCIATION FOR CEREAL SCIENCE AND TECHNOLOGY

1978

Name changed to ICC International Association for Cereal Science and Technology



1989

Establishment of the "Harald Perten Foundation" on September 8th. First "Harald Perten Prize" awarded in 1990.



1993

Symposium in Pretoria, South Africa, focusing on cereal science in Africa

MoniQA

2001

ICC begins major EU-funded project involvement, setting the stage for *Healthgrain* and *MoniQA*



2007

ICC 1st Latin American Conference (Argentina); 1st International Symposium on Gluten free products and beverages, (Ireland), initiated by Elke Arendt



2010 & 2011

Healthgrain Forum, administered by ICC, established as an international association. Start of the *MoniQA Association*

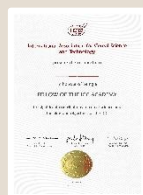
2000

1st International Dietary Fibre Conference initiated by Barry Mc Cleary, ICC National Delegate of Ireland



2005

Establishment of the ICC Academy as a forum and homebase for distinguished contributors in cereal science and towards ICC



2009

ICC's official journal "QAS-Quality Assurance and Safety at crops and foods", published. The ICC Handbook on Cereals, Flour, Dough & Product Testing; Methods and Applications



2012

1st ICC India International Grains Conference in Partnership with ICRISAT, (India)



2022

The hybrid 20th ICC Conference (Austria) marks the return of onsite conferences after Covid. ICC starts involvement at the *European Healthferm Project*



2024

ICC updates membership possibilities. The ICBC24 in France with over 300 participants sets a mark for the high relevance of ICC.



2010 onward:

ICC as partner in EC funded projects: PlantLIBRA, Connect4Action; ISEKI Food 4; Mycospec; iFAAM; MyNewGut; My Tool Box; Well on Wheat Project



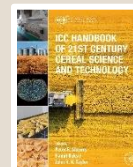
2017

1st ICC Asia Pacific Grains Conference APGC, (China); ICC started to co-organize the Wholegrain Summits (WGS). Founding the WGI, now coordinated by ICC.



2023

ICC Standard Validation as a strong pillar of ICC. *ICC Handbook of 21st Century Cereal Science and Technology*, published by the Academic Press of Elsevier.



2025

70 years of ICC celebrated at the 21st ICC Conference Vienna/Austria



2.3 ACHIEVEMENTS

Growth and International Recognition

From its inception, in the days of the Cold War and the Iron Curtain in Europe, ICC, with its headquarters strategically located in Vienna, has always actively pursued the creation and strengthening of scientific contacts across political barriers, emphasizing in its statutes and other communications that “The Association shall be a non-political organization”. This contributed to enhancing country membership and to attendance of ICC conferences from all over the world. The Association’s work was supported by various Austrian ministries and industry bodies, which helped it gain recognition in the global expert community. ICC’s standard methods became foundational for the European grain market and remain essential tools for pricing and trading wheat, rye, and flour within the European Community.

Standardization and Scientific Progress

ICC’s significant achievement has been the development of Standard Methods for the analysis of cereals and cereal products. These methods became the foundation for the grain market in Europe and, eventually, for international trade. Governments and industries relied on ICC methods for setting prices, ensuring quality, and facilitating exports. The rigorous process of standardization—often involving comprehensive statistical evaluation and international consensus—was arduous but essential.

ICC’s core mission—standardization—has always been challenging and often underappreciated. Nevertheless, this work has been indispensable, especially as new scientific and nutritional priorities (such as dietary fiber content) have emerged. ICC methods have provided the basis for fair

valuation of cereal-based foods and have been widely adopted in both domestic and international markets and influenced ISO standards remarkably.

Expanding Scientific Scope

While the initial focus was on analytical methods, ICC’s interests soon expanded to encompass broader areas of cereal research, including nutrition and health, alternative grains and pulses. For example, the need for a standard method to determine dietary fiber became pressing as nutritional science advanced. The ICC responded by developing and updating methods to keep pace with scientific and industrial developments.

2000 onwards, ICC increasingly engaged in research on cereal grains’ impact on nutrition and health and set a new strategic pillar for that. In the EU-funded project “*Determining Priorities for Future Cereal Research*” (2001–2002), involving 30 ICC National Delegates nutrition and health was highlighted. The presentation of the recommendations in the prestigious strategic ECC 2002 Conference entitled “Implementation of the European Research Area”, held in the Imperial Hofburg Palace in Vienna, Austria March 6-8 2002, paving paved the way for the major *Healthgrain* project (2005–2010, €16 million), coordinated by Prof. Kaisa Poutanen (VTT, Finland), with ICC as key partner in dissemination and technology transfer.

Building on this success, ICC broadened its role to food quality, safety, and security through *MoniQA* (2007–2012), an EU Network of Excellence coordinated by ICC Secretary General Dr. Roland Poms. Involving over 150 institutions worldwide, *MoniQA* advanced harmonised analytical methods

and carried out 12 international validation studies, leading to globally recognised tools for food safety and quality. Its impact ensured continuity through the *MoniQA Association*, founded in 2011 and initially hosted at ICC Headquarters in Vienna.

At the same time, from 2000 onwards, ICC – together with distinguished members and partners – pioneered new conference formats designed to foster in-depth dialogue on specific topics and in different regions of the world. Some of these formats, such as the *Whole Grain Summits* and the *Gluten-Free Conferences*, proved highly successful and were subsequently entrusted to ICC for continued organisation and international dissemination.

Notable Contributors and International Collaboration

The success of ICC has always been rooted in the dedication of its members – from working and study groups to congress organizers, and from symposium participants to workshop contributors. This collaborative spirit created a vibrant culture of exchanging ideas and sharing practical experiences, driving scientific progress forward.

From the very beginning, ICC built strong international partnerships. Close ties with AACCC (now *Cereals & Grains*) led to joint conferences and harmonization of testing methods, with many leading cereal scientists actively involved in the governance of both organizations. Over the decades, ICC also fostered valuable collaborations with Codex Alimentarius, FAO, ISO, AOAC and numerous national and international partners. These networks amplified ICC's global impact and ensured the wide acceptance and application of its standards.

Milestones in Terminology and Communication

Effective communication across languages was critical for the ICC's success. Under Dr. Brandstetter's leadership, the ICC produced its first glossary of technical terms in four languages, later expanding to eleven. The publication

of the "ICC Dictionary of Cereal Processing and Cereal Chemistry" in 1982, with 7,000 terms in five languages, was a landmark achievement that greatly enhanced international collaboration.

Legacy and Ongoing Mission

By its 70th anniversary, ICC had evolved from a small circle of pioneers into a globally respected organization, uniting delegates and members from more than 33 countries through membership and holding official observer status at ISO and Codex. Its influence extended far beyond Europe, with strong support from countries from all continents. ICC's ongoing mission is to continue its standardization work with renewed energy, adapting to new scientific challenges and integrating new generations of scientists and technologists into its community.

In 1978, the association's name was changed to the International Association for Cereal Science and Technology to reflect its expanded scope. The abbreviation "ICC" was retained due to its global recognition.

Community, Fellowship, and the Human Dimension

ICC's Unique Atmosphere

Beyond its scientific achievements, the ICC was renowned for its collegial atmosphere. Meetings, congresses, and workshops were not just venues for formal presentations; they were opportunities for informal discussions, the forging of friendships, and the building of trust across national and ideological divides. This sense of fellowship was particularly valuable during the Cold War, when political tensions often hindered international cooperation at other levels.

As ICC matured, it continually welcomed new generations of scientists and technologists. This renewal ensured that the Association remained dynamic, with young members bringing fresh energy and ideas to complement the experience of veteran contributors.

2.4 VOICES 70 Years of ICC

1955 - 1990

1990 - 2025

ICC: A Living International Scientific Family-Foundations in a Divided World

The International Association for Cereal Science and Technology (ICC) emerged from the ashes of World War II, at a time when Europe was rebuilding and the world was desperate for new forms of peaceful cooperation. ICC was born not only out of scientific necessity but also out of a desire to create bridges across national, linguistic, and political divides. As Professor Dr. Giuseppe Fabriani of Italy so eloquently put it, ICC was *“an association which was born thanks to the initiative of a few enthusiasts and which grew rapidly and spontaneously. It included experts from many countries, experts who were knitted together through a common interest and who were committed to solving a whole variety of problems. Their common interests and their common goal have never been sundered by ideas which were foreign to our cause”*.

The founding meeting in Hamburg in 1955 was, as Dr. G.N. Irvine of Canada remembered, both daunting and exhilarating: *“My principal recollection of my first ICC meeting, the organizing meeting in Hamburg in 1955, was the strangeness of it all. I was quite young (33) and it was my first venture with Europe. That meeting seemed to go on interminably, as one after*

another of the top cereal scientists in Europe rose to express their views, often at some length. And all the comments had to be translated by those marvelous consecutive translators we had in those days; although they were incredibly good there was still some difficulty in understanding exactly what was going on”. Yet, despite the challenges of language and custom, the ICC quickly became more than just a professional association—it became a family. *“We became a family quite rapidly,”* Irvine noted, *“and I think Vienna and the efforts of Professor Schweitzer and his staff had a lot to do with it”*.

Standardization and Scientific Diplomacy

From the outset, the ICC recognized that progress in cereal science required common standards. Dr. D.W.E. Axford (United Kingdom) recalled, *“In those days its prime concern was the standardization of methods for measuring cereal properties, and it provided an invaluable forum for discussing these internationally. Right from its inception, the Association has owed much to the devoted work of the staff at its Vienna base and especially of its first Secretary-General, Dr. Schweitzer”*.

The standardization work was not merely technical; it was diplomatic and collaborative.

Scientists from different countries, each with their own traditions and languages, had to find common ground. Dr. Axford continued, *“The importance of its work on standardization of methods has continued as increasingly sophisticated techniques have been introduced in cereal science. Over the years, a significant change in the Association's work has been the extension of its interests into many areas of cereals research, including nutrition”*.

Dr. W. Schäfer (Federal Republic of Germany) vividly described the ICC's formal beginning at the 3rd International Bread Congress in Hamburg, where Dr. F. Schweitzer of Vienna *“gave a talk on ‘The need for international standards for the cereal and flour trade’ and called for ‘clearly defined quality concepts’ for agriculture, milling and baking, with an ‘international association for the testing and evaluation of cereals and milling products’ to be established as a means of achieving these ends”* Schäfer recalled the early debates, such as those over the Zeleny sedimentation test, which highlighted differences between American and European approaches but were resolved through diplomacy and mutual respect.

The Power of Documentation and Language

Another pillar of ICC's success was its emphasis on documentation and terminology. Dr. Berta Brandstetter (Austria) described the origins and achievements of ICC's Documentation Working Group: *"Soon after ICC was founded, the idea of establishing a working group for documentation (then called Documentation/ Classification) was born which would be responsible for collecting, classifying and evaluating the scientific documentation necessary for the work of the association".* The group's work culminated in the publication of the *"ICC Dictionary of Cereal Processing and Cereal Chemistry,"* a monumental achievement that made 7,000 technical terms available in multiple languages.

Brandstetter also recalled the camaraderie that developed within the group: *"There were very few communication problems, since documentalists usually have a fair knowledge of other languages and everyone was prepared to help out. Thanks to intensive cooperation several projects were realized and, furthermore, many of the participants became real friends, which was certainly due in part to the excellent and cosmopolitan chairman of the group".* She fondly remembered a mishap in route to a meeting in Finland: *"On the way to the 1973 Meeting in Finland, we were somehow given the wrong information (how ironic that this should happen to the Working Group on Information) and our luggage was sent to Sofia by mistake. So we had to work without our documents and the men had*

no choice but start growing beards. However, the meeting nevertheless (or perhaps for that reason) went very well and in a very cheerful and agreeable atmosphere".

Leadership, Vienna, and ICC's Culture

Central to ICC's success was the leadership provided by its Vienna headquarters and especially by Dr. Schweitzer, the first Secretary-General. Eric E. Bond (Australia) wrote, "But as I remember ICC is encompassed, in addition to the above, a great warmth of friendship and fellowship which prevailed at our Executive and Technical Committee meetings and among the wider membership at General Assemblies and Congresses. There was cooperation and communication among us when such a spirit was rare at the political level".

Bond continued, *"But always there were our Secretary-General Dr. SCHWEITZER and his valued assistant Fr. REIGNER who, with their enthusiasm and organizing abilities, nurtured and stoked all those values which are encapsulated within ICC".* Vienna itself became more than just a location—it became a symbol of the ICC's spirit. Professor Dr. A. Guilbot (France) recalled, *"Vienna was to become ICC's headquarters and the place where it holds its congresses. The first meeting was unforgettable, with the warm welcome given by the government representative, the heated discussions, the establishment of the charter, the definition of ICC's objectives and the inauguration of the perfectly functioning organization*

managed by Dr. SCHWEITZER, our first and unanimously elected president".

The Human Side: Friendship, Fellowship, and Family

Perhaps the most enduring impression of the ICC's first decades is the sense of friendship and fellowship that pervaded its activities. Bond wrote, *"I remember fondly those who immediately preceded and followed my term as President and with whom I was closely associated, SHELLENBERGER, TRISVIATSKY and BURÉ, the friendship of PELSHENKE and ANDERSON and so many others. I remember also the business of the Executive and Technical Committee meetings, at times tortuous because of language but always conducted with understanding and humor, and the relaxation and fellowship which followed".*

Professor Dr. Giuseppe Fabriani (Italy) echoed this sentiment: *"At every place I have visited for professional reasons I have met someone from my field of work and have made several close friends, with some of whom I would even say I had an almost brotherly relationship"^[1].* The ICC's meetings were not only venues for scientific exchange but also occasions for laughter and celebration. As Guilbot remembered, *"The most wonderful thing is to remember the warmth prevailing in the association, the friendly and stimulating scientific atmosphere, where laughter and good humor were never seen as incompatible with serious discussion and conscientious work".*

Internationalism and the Scientific Method

From the outset, ICC was conceived as an international body, transcending national boundaries and political divisions. J. Ansel Anderson (Canada), who served as president of both the AACC and the ICC, articulated this vision: *“The world needs international cooperation wherever this can be developed. Scientists seem especially suited to this task, presumably because agreement is more readily achieved through application of the scientific method. ICC has made a good start with its work but needs wide support if it is to continue to develop with maximum success”*.

Bond observed, *“ICC is unique among professional associations in that its membership is based on national identity represented by a nominated delegate. It is a truly international association - in fact, not merely in name”*¹¹. The association's internationalism was not just a matter of structure; it was a lived reality. Scientists from East and West, North and South, came together in a spirit of mutual respect and shared purpose, even when such cooperation was rare at the political level.

Overcoming Challenges and Fostering Innovation

ICC's early years were not without challenges. Dr. Marta Blinc (Yugoslavia) recalled the determination of early leaders like Professor Max Samec: *“What distinguished Professor SAMEC,*

side by side with his scholarly achievements, was his tremendous will power, which helped him overcome seemingly insurmountable obstacles. His reputation as a researcher was acknowledged all over the world, not least by ICC”. Blinc also described how Samec ensured his collaborators would maintain contact with ICC and continue advancing starch chemistry, a commitment that endures in ongoing research at her institute.

Ir. G. Jelier (Netherlands) remembered the heated discussions at the first Vienna session in 1956, particularly the debate over whether ICC should establish quality standards or focus solely on standardizing analysis methods. He recalled the inspiration provided by Dr. Schweitzer, whose last speech concluded with the words, *“Blessed be thou, now and ever, Soil of our native land”*.

ICC as a Bridge Between East and West

During the Cold War, ICC provided a rare forum for cooperation between scientists from both sides of the Iron Curtain. Dr. Pentti Kuukankorpi (Finland) observed, *“In those days ICC represented a very rare form of cooperation between East and West and some people found its very openness somewhat suspect”*. He described the importance of international cooperation for countries with unique agricultural challenges, such as Finland's efforts to become self-sufficient in bread cereal production.

The Value of Standardization and International Trade

ICC's work in developing and promoting standardized methods has had a significant impact on international trade and scientific progress. P.A. Spillane (Ireland) noted, *“The Statutes of ICC show that its prime objective was the study of problems associated with the quality evaluation of cereals and cereal products and the elaboration of standard test methods which would have international acceptance”*. He emphasized the value of ICC meetings for exchanging views and building personal relationships, adding, *“The meetings of the National Delegates and Study Group Chairmen in Vienna present a unique opportunity for the exchange of views between scientists from different countries and must be considered as one of the more valuable functions of the Association”*.

Methodological Achievements and Working Groups

ICC's technical committees and working groups became engines of innovation and standardization. Prof. Dr. K. Waltl (Austria) recounted the evolution of the “Gluten Determination” working group, which eventually led to ICC Standard No. 137 for mechanical determination of wet gluten content. He reflected, *“Thanks to the intensive collaboration required by the subject matter, many personal contacts resulted from our work, and I have come to see ICC as a large family united by its common interest, as is time and again evidenced by the social events that accompany our scientific*

congresses, as well as by excursions and many other events”.

Harald Perten (Sweden) described his involvement in standardizing the “Falling Number” method for alpha-amylase activity, which became an ICC standard and is now used worldwide. He expressed deep gratitude, saying, *“I cannot imagine what my life would have been like without ICC. The ICC presented me with a challenge and gave me the opportunity to do something which had interested me from my youth, that is, resolving baking problems”.*

Personal Sacrifices and Anecdotes

Ir. D. de Ruiter and Dr. A.H. Bloksma (Netherlands) humorously recalled that attending ICC meetings in December meant missing the family feast of Sinterklaas. They asked, *“Were other ICC officers aware of the sacrifice that our predecessors made for the benefit of international cooperation in cereal science?”*

Prof. Dr. Arne Schulerud (Norway) recounted Dr. Anderson’s call to *“forget the word ‘politics’ during our discussions. We are meeting here as scientists and colleagues who work in a common interest towards a common goal. Let us do so in the best possible harmony,”* a sentiment that set the tone for ICC’s collaborative spirit.

Prof. Dr. W. Seibel (Federal Republic of Germany) described his first encounter with the “falling number” method for measuring sprouting in

bread cereals, which is now ICC Standard No. 107. He recalled a memorable demonstration of the method in a railway carriage en route to an ICC meeting, highlighting the practical and innovative spirit that characterized the association’s work.

Social Life and the Viennese Spirit

Prof. Dr. B. Thomas (Federal Republic of Germany) shared his affection for Vienna and the social aspects of ICC meetings, recalling that *“Secretary General Fritz Schweitzer, with his exuberant wit and joviality and supported by his devoted colleagues, always did his best to make our stay in Vienna as pleasant as possible”.* Thomas discussed his work in the “Crude Fibre, Starch and Bran Determination” working group and the importance of understanding dietary fiber.

Prof. Dipl.Ing. H. Wutzel (Austria) emphasized the personal connections within ICC, stating, *“I have always regarded it as a particularly agreeable characteristic of ICC that it has never become an ‘anonymous’ scientific association but has managed to remain a community of individual personalities”.*

The Next Generation and Lasting Legacy

Prof. Dr. J.L. Multon (France) expressed gratitude for the friendships and professional opportunities provided by ICC, stating, *“What I value particularly highly, however, is the many bonds of*

friendship with colleagues from all over the world, with people who have become dear friends despite all differences of social system, language or life style”. He described his involvement in standardization work, particularly in moisture determination and grain storage, and the invaluable opportunities for international collaboration that the ICC provided.

Dr. Tore Widhe (Sweden) recalled Sweden’s early involvement in ICC and the development of the falling-number method. He described the excitement of the 4th International Cereal and Bread Congress in Vienna in 1966, which *“was a considerable success on every count and did a lot to enhance the reputation of the still young organization”.*

Prof. Dr. Lawrence Zeleny (USA) recalled the honor bestowed on Dr. C.H. Bailey at an early ICC convention and the value of meeting European cereal scientists, stating, *“I learned a great deal from them and made many good friends”.*

Prof. Dr. Kenneth A. Gilles (USA) highlighted the importance of ICC meetings for scientific exchange and the advancement of cereal chemistry. He noted, *“The role of collaboration actively comparing analytical procedures, reporting and summarizing results is of vital concern to the field of cereal chemistry. Domestic and international trade has been, and will continue to be, facilitated by the application of uniform, internationally approved and accepted testing procedures”.*

Including Overlooked Voices

G.A.H. Elton (United Kingdom), who reflected on his retirement, remembered the *“friendly atmosphere”* at ICC meetings in Vienna and the constructive work that advanced cereal chemistry. *“A lot of very constructive work was done to advance knowledge in the field of cereal chemistry, and the respect in which ICC is now held internationally is a reflection of that hard work, both in early days and ever since”*.

Mr. John Mackay (United Kingdom) shared that his connection with ICC began through Dr. Anderson, and that it led to many friendships: *“That was the beginning of my long and happy connection with ICC, through which I made many friends”*.

Prof. Dr. W. Seibel (Federal Republic of Germany), in addition to his technical contributions, offered a vivid anecdote about learning the “falling number” method on a train, which illustrates the hands-on, practical spirit of early ICC gatherings.

Dr. Pentti Kuukankorpi (Finland), by discussing the unique challenges and perceptions faced by Finnish scientists, showed how ICC’s openness allowed even geographically and agriculturally distinct countries to contribute and benefit.

Ir. D. de Ruiter & Dr. A.H. Bloksma (Netherlands), with their humorous take on missing Sinterklaas, highlighted the personal sacrifices and cultural intersections that characterized ICC meetings.

Dr. Marta Blinc (Yugoslavia), in her tribute to Professor Max Samec, highlighted the importance of willpower and perseverance in scientific work, and the way ICC provided a platform for international recognition and collaboration for Yugoslav researchers.

Prof. Dr. K. Watzl (Austria), in describing the evolution of the gluten working group, provided insight into the scientific debates and the eventual consensus that led to important ICC standards.

Prof. Dr. B. Thomas (Federal Republic of Germany), who led the working group on crude fibre, starch, and bran, reflected on the growing importance of dietary fiber and the flexibility of ICC in accommodating new scientific interests.

Prof. Dr. Arne Schulerud (Norway), with his story about language barriers and his call for harmony, underlined the importance of mutual understanding and goodwill in scientific cooperation.



CONCLUSION: ICC's Living Legacy

Seventy years of ICC tell a story of **scientific progress, international cooperation, and human warmth**. The association's achievements in standardization, documentation, and research have advanced the field of cereal science immeasurably. Yet perhaps its greatest legacy is the sense of family and fellowship it has fostered among scientists from around the world.

As Professor Dr. A. Guilbot summed up: *"Even if one has only made a humble contribution to this impressive development, one certainly*

has reason to be proud of all that has happened in the last third of this century".

ICC's journey is far from over. As it moves into its second half-century, it carries with it the lessons, values, and friendships of its first fifty years—a living testament to the power of science to unite, inspire, and improve the world.

Countries Represented in This Narrative:

- Canada (J. Ansel Anderson, Dr. G.N. Irvine)
- United Kingdom (Dr. D.W.E. Axford, G.A.H. Elton, Mr. John Mackay)
- Yugoslavia (Dr. Marta Blinc)
- Australia (Eric E. Bond)
- Austria (Dr. Berta Brandstetter, Prof. Dr. K. Walzl, Prof. Dipl.Ing. H. Wutzel)
- France (Prof. Dr. Giuseppe Fabriani, Prof. Dr. A. Guilbot, Prof. Dr. J.L. Multon)
- Netherlands (Ir. G. Jelier, Ir. D. de Ruyter, Dr. A.H. Bloksma)
- Finland (Dr. Pentti Kuukankorpi)
- Sweden (Harald Perten, Dr. Tore Widhe)
- Federal Republic of Germany (Dr. W. Schäfer, Prof. Dr. W. Seibel, Prof. Dr. B. Thomas)
- Ireland (P.A. Spillane)
- Norway (Prof. Dr. Arne Schulerud)
- USA (Prof. Dr. Lawrence Zeleny, Prof. Dr. Kenneth A. Gilles)

Further Country Members in 1990:

- | | |
|------------------|------------------------------|
| • Argentina | • Belgium |
| • Czechoslovakia | • German Democratic Republic |
| • Greece | • Italy |
| • Hungary | • Japan |
| • Iraq | • Lebanon |
| • Luxembourg | • China |
| • Poland | • Rumania |
| • Portugal | • South Africa |
| • USSR | • Spain |
| • South Africa | • Switzerland |
| • Spain | • Turkey |



2.5 VOICES 35 Years of ICC

1955 - 1990

1990 - 2025

Dr. Bertrand Matthäus, ICC President 2025, Max Rubner Institute, DE

Even after 70 years, the ICC remains an indispensable cornerstone in the world of grain, connecting science and industry, providing expertise through webinars, bringing people together at conferences, promoting exchange, and publishing standard methods. I wish you continued success in this important work.

Dr. Erich Gebhardt, Past ICC Auditor, DE

It is a great pleasure for me to announce the important role of ICC in times of political controversies to strengthen international cooperation to ensure the nourishment of the world. Great! It is important to say that activities of ICC also act at present and will work in future too. It is great to remember! Full thanks to ICC.

So, I wish you all a successful meeting with broad information and important results. Grain production, grain processing and nutrition by grains will be main aspects of humanity also in future. All the best to you!

Dr. Barry McCleary, FiberCarb, founder, former owner and CEO of Megazyme, IE

Congratulations to the ICC team for the fantastic Jubilee 70 Years Conference focus, "Cereals and

Pulses: Bridging Science and Innovation to drive the Transformation of the Food System." Wishing you a very successful conference and regret that I am unable to attend.

I have enjoyed being a member of ICC for over 30 years and have numerous happy memories of conference meetings and particularly the conference dinner. Jan Willem van der Kamp and his violin spring to mind. Above all, the support of Secretary General Michaela Pichler gave me in the validation and approval process of analytical standard method "ICC Method185 - Measurement of Total Dietary Fibre in Cereals, Ingredients and Food Products Using the Rapid Integrated TDF Procedure (RINTDF)" is paramount.

Dr. Georges Sinnaeve, CRA Wallonie, General Director, ICC National Delegate, BE

As a Belgian representative, I would like to highlight the collaboration between academics, research centers, and private companies within the ICC. Technical groups leading to the standardization of methods are important. I would especially like to mention the collaboration that led to the standardization of Mixolab (ICC 173 standard), which is the result of a fruitful Belgian French collaboration.

Alfred Mar, ICC Auditor, ICC National Delegate, AT

In five decades of my professional curriculum, at the start as manager in the milling and baking industry, finally as professor and headmaster of an Austrian College for Food-, Cereal- and Biotechnology and as a University lecturer, I esteemed the International Association for Cereal Science and Technology - ICC as organiser of congresses and distributor of the latest results and findings in cereal technology. In 15 years as President of ICC-Austria and National Delegate I felt embedded in this great network of international experts, giving answers and support in all fields of cereal-based sciences, from technology including analytical standards to nutritional science. Many thanks, congratulation and my best wishes for the future!

Arnaud Dubat, Business Development Director, KPM Analytics - Chopin, ICC corporate members representative, FR

Happy Birthday ICC! Congratulations on an outstanding job providing the cereal world with knowledge and standard methods recognized worldwide. Thanks for the incredible meetings allowing me to learn new things and meet incredible people. Thanks for continuing support the cereal science community!

I met ICC in 1996, in Greece and since have been strongly involved in the development of many standard methods. This activity is, for me, one of the most important. The reason is that it helps each actor of the cereal world to be able to understand, and replicate, laboratory results obtained according to validated tools and protocols. I really enjoy the meeting too for the incredible and unique opportunities it provides to learn from the best, interact with the best and many times become friends with the best. And realizing that ICC has brought this to the world for 70 years now shows the importance of the association supporting all the past and future changes of the cereal and bread community.

Dr. Gerhard Schleining, ICC Past President, AT

ICC was established 1955, the same year I was born. So, I know the 70 years anniversary is a remarkable milestone. I want to thank the past and current officials and members for their support and congratulate to the achievements of the past 70 years making ICC a worldwide known organisation. I wish the organization all the best for the future to continue supporting its members, mastering the various upcoming challenges and achieve its mission and vision.

I became aware of ICC for the first time during my studies, when I listened to the course “Cereal Technology” with great interest, conducted by Helmut Glattes, the former Secretary General. Later on, when I was teaching the application of several ICC methods in laboratory exercises it was very valuable to meet other experts and students

at ICC congresses and exchange experiences. I remember very well the first one in Thessaloniki, which I was participating, followed by congresses in Beijing and Surfers Paradise etc. These congresses also enabled me to get in closer contact with experts from many countries and to become part of a very familiar community – I still have very good friends in different countries. Thank you, ICC.

Prof. Dr. Hamit Köksel, ICC National Delegate and ICC Academy Chair, TR

I extend my heartfelt congratulations to ICC for its outstanding contributions to cereal science and technology on its 70th anniversary. Over seven decades, ICC has united experts worldwide, fostered collaboration, set global standards, and advanced knowledge for the benefit of research, industry, and society. May this milestone be both a celebration of past achievements and a springboard toward an even more impactful future.

I have been involved in ICC activities for almost 40 years, a journey that has been both professionally enriching and personally rewarding. Over this time, I have had the privilege of meeting around 20 of ICC’s presidents, each bringing unique perspectives and invaluable contributions to our field. One of the highlights of my journey with the ICC was hosting members of the ICC family, including some of these distinguished presidents, during the 15th ICC Cereal & Bread Congress (ICBC) in İstanbul. This was a truly special occasion for me as I was the chair of the scientific committee for

this congress here in my hometown in Türkiye and the ICC President Elect at the time. Among my fondest memories is attending LACC4 with my daughter and colleague, Dr. Filiz Kokselsel, and witnessing her deliver an oral presentation — a proud and personally significant moment that perfectly captures how ICC has intertwined my professional life with treasured personal experiences.

Prof. Em. Dr. Hannu Salovaara, ICC Past President, University at Helsinki, FI

I wish to congratulate the ICC for the 70 years of standard method validation and meetings and congresses that have brought the people and the ideas together internationally.

Personally, I recall the presentation on oat beta-glucan by Dr. Peter Wood from Guelph, Canada, at the 16th ICC Congress in Vienna in 1998. Peter was known as the Dr. Beta-Glucan. This particular cell wall polysaccharide is the basis for the health claims, that oat can carry. This was a new issue in the USA at that time. Peter introduced us to the physicochemical properties of oat beta-glucan and to the potential role of viscosity in terms of its physiological effects, notably cholesterol lowering and blood glucose attenuation. Soon efforts were started to update the European health claim legislation.

Dr. Helmut Glattes, former ICC Secretary General/CEO

Congratulation to ICC for its 70 anniversary that succeeded so well in the field of Cereal Science and Technology.

One highlight during my ICC-activities was in the year 2000 a letter from the Austrian Minister of Agriculture, Mr. Mag. Wilhelm Molterer. In this letter was stated that the ICC-General Secretariat will receive rent free office space in a building of the Ministry of Agriculture. The letter was the result of long negotiations and discussions with the Minister and leading officials of the Ministry, especially with MR Dr. Herbert Etz. Since 2000 ICC can be proud to have a representative Secretariat General in the centre of Vienna, supported by the Austrian Ministry of Agriculture. I do hope that this privilege will be also in the future a part of the assistance from Austria to ICC. Let us keep together and promote this important International Association also in the next decades to continue being successful in its scientific mission.

Dr. Jan-Willem van der Kamp, ICC Past President, NL

Many congratulations to ICC, with its seven decades of successful adaptation to new times, new technologies, new communication etcetera. Let's continue in the next 70 years!

Looking back, I am impressed by ICC's whole grain journey and its global impact. It began with the EU project Determining Priorities for Future Cereal Research (2000–2002), followed by the pioneering HEALTHGRAIN project (2005–2010)

and the establishment of the Healthgrain Forum in 2010. A major milestone was the 6th International Whole Grain Summit in Vienna (2017), where the Vienna Declaration and the Whole Grain Initiative (WGI) were launched. Since then, WGI—coordinated by ICC—has grown into a worldwide network, working with ISO, WHO, national policymakers, and health organizations.

What stands out is how quickly evidence on whole grain health and sustainability benefits has expanded and been translated into action. With new partnerships in Africa and East Asia, ICC-WGI is well placed to promote the global shift from refined to predominantly whole grains and to support the 2050 sustainability goals.

Dr. Joel Abecassis, ICC Past President, FR

Congratulations to ICC for its efforts to develop a network of international experts. Since its creation, ICC has consistently sought to build a global cereal network in a friendly atmosphere. This network is now essential for communication between all stakeholders, from academia to industry, and for helping to identify weak signals that point to future challenges. Such efforts should be consolidated toward initial training of young graduates as well as continuing training in industry.

One example of the ICC's network structuring effort was the organization of the Expert Summit in 2009 in Vienna. Several themes were identified such as global food security and climate change, grain food & feed safety, nutrition and health. As a result, a summit declaration was largely

disseminated to exchange knowledge between stakeholders and provide strategies to optimise the availability and quality of grains, and to develop relevant technology at local level to these global challenges. Such a gathering was truly a precursor in anticipating today's problems which require even greater mobilisation of stakeholders of the cereal industry.

Prof. Dr. John R.N. Taylor, ICC Past President, University of Pretoria, ZA

My heartiest congratulations to all the ICC family on 70 years of sharing knowledge and know-how between grain scientists across the world, a fantastic achievement. Here's to the next 70 years. John Taylor - ICC President 2009-2010.

ICC played a small but significant role in helping South Africa to become a non-racial democracy. In 1993 after Nelson Mandela was released from prison, we hosted an ICC Conference in South Africa. The then President Mr F.W. de Kerk took time out from his negotiations with Nelson Mandela to open the conference, which was the first truly international scientific conference to be held in South Africa in more than 20 years. There is no doubt that when he looked out at the audience and saw 400 scientists from across Africa and the World sitting together in harmony, it strengthened his resolve to reach a fair agreement where all South Africans could live and work together as a "Rainbow Nation". I would like to acknowledge the entire ICC Headquarters team, with a special mention of our long-standing colleague Sabine Gratzner, whose dedication has

greatly contributed to ICC's success. My best wishes to you all.

Dr. Luc Saulnier, ICC Executive Committee member, INRAE, FR

I warmly congratulate ICC on its 70th anniversary! I have greatly appreciated the opportunities ICC has offered to connect with colleagues worldwide, exchange ideas, and develop new projects.

A particularly memorable experience was co-organizing, together with the ICC and INRAE teams, the Dietary Fibre 2015 Conference in Paris and the ICBC 2024 in Nantes — two wonderful occasions that perfectly reflect ICC's spirit of knowledge sharing and international collaboration.

Prof. Dr. Maria Papageorgiou, ICC Executive Committee Member, International Hellenic University, GR

As ICC celebrates 70 years of advancing cereal science and technology, this Jubilee is both a tribute to great achievements and an invitation to shape the future together. May we journey forward toward our centennial celebration!

It is also a special personal moment for me. I can still see myself back in 2002, as an early-career researcher in Vienna, at the EU/ICC Cereal Conference, co-chairing a session on Nutrition and Health with Kaisa Poutanen. Since then, ICC has guided my international collaborations and scientific advancement, offering me invaluable opportunities along the way.

Dr. Marina Carcea, ICC Past President, CREA, IT

70 years are a long time, crossing several generations of cereal scientists and experts! The fact that the Association is still alive after all this time means that the original idea of a truly global scientific network which has its foundations into sound and shared knowledge and dialogue between generations and countries was a winning one! Long live ICC!

As ICC President 2011-2012, the most challenging but at the same time rewarding experience has been the successful organisation of international scientific events in new countries outside locations in Europe, the Americas and South Africa. At a time when events were only live, many new people learned about the existence of ICC, its important standards validation activities, its potential in sound knowledge spreading and new scientific networks were created for the furtherance of the ICC mission.

Dr. Markus Löns, Anton Paar TorqueTec GmbH (formerly Brabender), ICC corporate members representative, DE

The ICC and the grain industry share a key value: genuine quality stands the test of time, even in a constantly changing world. On behalf of Anton Paar TorqueTec GmbH, formerly Brabender, it is my great honor to warmly congratulate you on 70 years of outstanding success.

It is not easy to name one single moment that fully reflects the importance of the ICC. Rather, it is the many encounters, conferences, and committee

meetings that together form its true impact. All of them are united by one common purpose: to create, uphold, and safeguard quality.

Prof. Dr. Meinolf Lindhauer, ICC Auditor & former ICC Technical Director, DE

For meanwhile 70 years ICC has successfully filled the vision of its foundation fathers with life as there are furthering of cereal science and development and standardization of cereal quality investigation methods by collaboration of experts from around the world. Congratulations and ad multos annos ICC!

Admittedly, my professional life as a cereal scientist would have been much poorer without my manifold integration into ICC. On the one hand, this was due to offers like conferences, workshops, or networking possibilities. Furthermore, I took advantage from having been member of ICC bodies like the Technical Committee. And very specific remembrance I have of the meetings of the Governing committee, of which I had the honour to having been a member for very many years. Every year in January or February a group of colleagues from all over the world met in the office in Vienna to discuss actual affairs of ICC and to support the respective presidents and the secretary general in decision making. By this involvement into ICC's core business a close identification with the organization grew - and personal friendship between the members of the group. And in this respect an old finding was proven again that personal relations not only grow by sharing

scientific ideas but also after work while sitting in a traditional Vienna pub around the corner consuming Wiener Schnitzel and a glass of beer or wine and exchanging ideas „how to get the world a better one.

Dr. Pierre Gélinas, former ICC Auditor, Agriculture and Agri-Food Canada / Government of Canada, CA

I remember the ICC Multilingual Dictionary of Cereal Science and Technology - First 7-Language Edition (English, French, German, Italian, Spanish, Russian, Chinese). The book was published in 2006, a few years after the online version. It was a great honour for me to collaborate with individuals from so many countries! This is ICC! Many thanks to Dr. Helmut Glattes for this great project!

Dr. Rachel Hsu, ICC Executive Committee Member, Taiwan Grain Industry Association (TGIA)

It is an honor for us from Taiwan to be part of the ICC family, collaborating on conferences, standards, and the sharing of valuable experiences. Congratulations on the 70th anniversary of the ICC and let us continue moving forward together for the next 70 years.

Prof. Dr. Roland Poms, former ICC Secretary General, CEO, IU of Applied Sciences, AT

As one of the former Officials of ICC, I am proud to have been following the ICC's important global impact on and its contribution to food security, food safety and quality of cereal-based foods for

more than 20 years. I still remember one of my first assignments in ICC was to organise the 50th Anniversary of ICC in Vienna together with the then outgoing Secretary General Dr. Helmut Glattes. I wish ICC and all its members and stakeholders a successful future und a strong continuation of the efforts to promote collaboration and knowledge sharing around the globe.

Dr. Stanley Cauvain, ICC Past President, Baketran, UK

Many congratulations to the ICC on its 70th anniversary. Long may it continue to serve and support the international cereals community.

From my first involvement with the ICC in the late 1970's to the current day, I have always valued the professionalism and friendship that the organisation generates. For me the outstanding personal memory was the organisation of the Bread Congress in 2004 in Harrogate, UK. Not only was it a personal honour, it was also an occasion to enjoy a meeting with the ICC 'family' to exchange scientific information and 'to have some fun'.

Jennifer Robinson, President Cereals and Grains Association, Senior Vice President of Safety, Quality & Sustainability at Bay State Milling Company, US

On behalf of the Cereals & Grains Association, I extend our heartfelt congratulations to the ICC on the momentous occasion of your 70th anniversary. This milestone is a testament to your unwavering

dedication and significant contributions to the field of cereal science and technology.

Over the years, our organizations have enjoyed a fruitful and impactful collaboration that has advanced our commitment to the cereals and grains scientific community. Together, we have facilitated the sharing of cutting-edge scientific research, worked toward harmonization of approved methods to ensure consistency and reliability across the industry, and co-hosted annual meeting sessions that have fostered knowledge exchange and professional growth amongst our members.

We celebrate this major milestone with you and look forward to continuing to work with ICC on shaping a more sustainable and resilient future for cereal-based foods and global food systems. Best wishes for the decades ahead.

Prof. Dr. Christophe Courtin, Scientific Coordinator of the HealthFerm Project, KU Leuven, BE

On behalf of the HealthFerm Project, we warmly congratulate the International Association for Cereal Science and Technology (ICC) on 70 years of leadership in cereal and grain science.

For seven decades, ICC has set benchmarks in research, standardisation, and networking across the global cereal community. As a European project dedicated to advancing evidence-based innovation in pulse and cereal-based food fermentations, HealthFerm shares ICC's commitment to scientific rigour and healthier,

more sustainable food systems. Our aim, to explore how fermentation can enhance human health and support the shift towards nutritious, plant-based diets, resonates deeply with the vision ICC has championed over generations.

We thank ICC for paving the way for collaboration and knowledge exchange, and we wish the Association continued success in inspiring progress for decades to come.

Caroline Sluyter, Chair of the Wholegrain Initiative, Senior Director of Operations & Whole Grains Council Program Director, Oldways Whole Grains Council, US

Huge congratulations to ICC in hitting this 70-year milestone – it's incredible to think of the impact this organization has had on science, nutrition, and the greater global grain community over all those decades. ICC has a special gift for connecting people of different nationalities and areas of expertise in fruitful collaboration and cooperation, and I look forward to watching the ICC's global community grow even stronger in the coming decades.

ICC has a knack for bringing people together and creating powerful networks, and this spring's Whole Grain Summit in Detmold, Germany was a perfect example of ICC's work in action. Drawing on the expertise of scientists, industry members, and whole grain advocates from every continent, ICC put together a highly successful, discussion-based agenda that encouraged deep and active participation from every person there. It was a

best-in-year highlight for me and it's an event I'll be reminiscing about for a long time to come.

Sabarinath Karoor, Business Unit Director – Grain and Feed, Foss, DK

Congratulations to ICC on 70 years of advancing science, setting standards, and fostering collaboration across the global grain sector. At FOSS, we are proud to support this mission by developing analytical solutions that help uplift value chains and ensure quality, safety, and sustainability.

A particularly memorable moment for me was sitting among passionate experts at the ICC Whole Grains Conference in Detmold, Germany—where the depth of shared knowledge and commitment to progress truly embodied the ICC spirit of collaboration and scientific excellence.

Dr. Mathias Kinner, ICC Switzerland, ZHAW, CH

Congratulations to seven decades, where you've brought people together, fostered understanding, and built lasting bridges. May the journey ahead be just as inspiring and impactful — with plenty of reasons to celebrate along the way!

Dr. Kristof Brijs, Chair of Healthgrain Forum, KU Leuven, BE

Der ICC, Congratulations on reaching this remarkable milestone of 70 years!

Throughout my career, ICC has played an invaluable role in shaping my professional journey.

As a young cereal scientist, ICC provided me with opportunities to present my research activities to a wider audience and to discuss my results with fellow researchers in the field. Later on, the organization has greatly contributed to the network I am part of today.

On behalf of the HealthGrain Forum, I would also like to sincerely thank ICC for the highly professional support you have provided to our organisation's activities. It has been a true pleasure working together, and I very much look forward to continuing our fruitful and pleasant collaboration in the years ahead. With warm regards and best wishes.

Assoc. Prof. Dr. Regine Schönlechner, BOKU, ICC Executive Committee member, AT

Congratulations to all members of the ICC who have contributed to keeping this remarkable cereal science network vibrant over the past 70 years. ICC provides a unique platform where all stakeholders in the field of cereal science can meet, exchange ideas, develop innovations, and engage in meaningful discussions. Research and food production are not tasks that can be accomplished by individuals alone—teamwork is essential to advancing and strengthening the role of cereals in our nutrition. In this spirit, ICC has played a vital role, and we will all continue to bring our enthusiasm and passion to support ICC in the future.

2.6 ICC PURPOSE

Our IKIGAI

2.6.1 Our Mission

Our members—passionate experts and dynamic organizations—bring their vast expertise to tackle global challenges with innovation, collaboration, and joy.

ICC is the leading international association in cereal science and technology. With our credible expertise and global networks, we foster collaboration, develop and harmonize standards, and disseminate knowledge that drives innovation, sustainability, and One Health. In doing so, we advance food quality, safety, and security, contributing to the health and well-being of people worldwide

For 70 years, ICC has harnessed global expertise in cereal science to fuel innovation, champion sustainability, and advance the principles of One Health. By merging cutting-edge research with sustainable practices, we proudly contribute to a healthier planet and society.

For seven decades, ICC has been a trusted leader in the cereals sector. We approach challenges with a knowledge-driven, multi-disciplinary perspective while fostering intercultural communication. Together, we define critical issues and deliver impactful solutions to society, stakeholders, and beyond.

Our foundation lies in our robust global network, built on intercultural and interdisciplinary trust. This trust has been cultivated through decades of collaboration, ensuring ICC continues to thrive as a beacon of innovation and cooperation.



We are committed to advancing One Global Health through our expertise in cereal science, technology, and related disciplines, contributing to a healthier and more sustainable world



Our Core Mission is to:

Inspire You

- Explore fresh ideas and opportunities in cereal science, technology and related fields.

Broaden Horizons

- Unlock multidimensional growth for organizations, countries, and individuals.

Empower Action

- Transform knowledge into tangible outcomes through our vast network.

We need your active involvement to achieve these goals! ***Join us*** in driving the ICC mission by contributing to committees, initiating national ICC projects, and fostering a vibrant discourse in the global community.



Adapting to Change is Driving Progress

As the global landscape evolves, ICC continues to adapt. From structural changes to industry shifts we remain steadfast in our mission: to serve as a pool of expertise, curiosity, and collaboration. Together, we respond to change and act as drivers of progress.

ICC in 2025

Anchored by Four Pillars



Standard Validation

Ensuring global benchmarks remain robust and reliable.



Initiatives, Working Groups & Scientific Projects

Supporting and managing cutting-edge projects.



Conferences & Events

Facilitating global dialogue through impactful gatherings.



Knowledge Transfer

Offering webinars, mentorship, and expert guidance.

ICC is involved in Cereal Science, Technology and Related Fields, by...



3. STANDARDS

Our Founding Mission

ICC was founded with the mission of developing internationally recognized and accepted standard testing methods for cereals, ensuring consistent quality assessment and comparability of analytical results across laboratories worldwide. The establishment of the association was inspired by leading cereal scientists from several countries who sought to harmonize cereal analysis procedures on a global scale.

Broad Scope and Global Recognition

ICC standard methods encompass a broad spectrum of analyses related to cereals, pulses, pseudocereals and their derived products, supporting the assessment of safety, quality, and functionality. These methods are widely recognized and serve as key references in international trade, national legislation, and laboratory testing worldwide. The association also works in close collaboration with international organizations such as ISO and FAO to harmonize standards, foster innovation, and tackle global challenges in food safety, quality, and security.

A voice from 1990 about ICC Standards:

**35 YEARS OF STANDARDIZATION WORK BY ICC
NO BIG ECONOMIC COMMUNITY WITHOUT STANDARD METHODS!**

Wilfried Seibel, ICC Technical Director 1990, Detmold, Germany,

A voice from 2025 about ICC Standards:

**70 YEARS OF ICC Standard Methods
BUILDING TRUST AND ADVANCING CEREAL SCIENCE IN THE GLOBALIZED WORLD**

Valentina Narducci, ICC Technical Director 2025, CREA, IT



Responding to Global Change

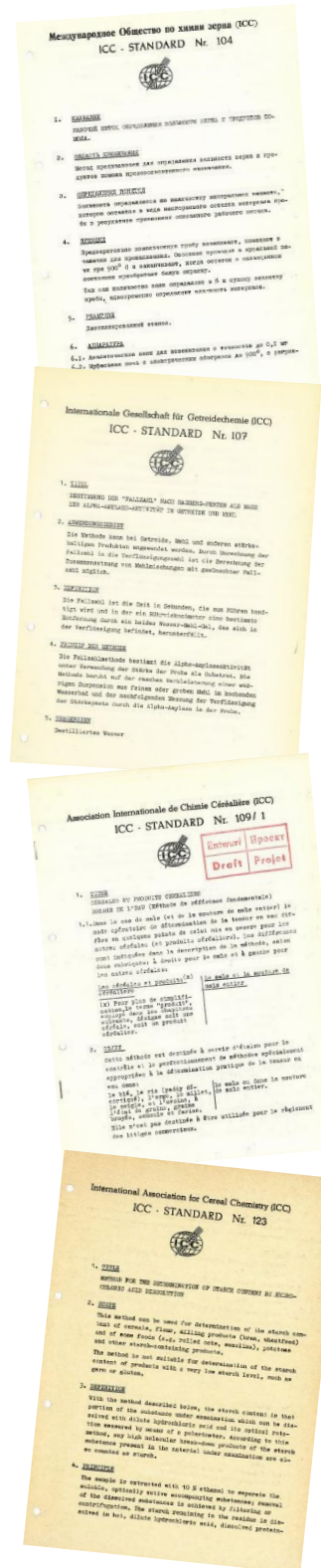
Not only Europe, but the entire world is coming closer together. Political and economic developments, once unimaginable just a year ago, are now taking shape and becoming more evident. This growing sense of global community presents a new challenge to our International Association for Cereal Science and Technology: the need for more Standard Methods has never been greater.

Expertise and Collaboration

One of the core missions of our Association is the development of Standard Methods across the broad field of cereal science and technology. To achieve this, we rely on Working Groups, whose chairpersons form the Technical Committee. Each group is supported by distinguished colleagues from around the world, contributing their expertise and dedication. No other international association in the field of cereal science brings together such a wealth of specialized knowledge. With this exceptional community of experts, there is no doubt that valuable and impactful Standard Methods will continue to be developed.

Supporting the European Market

We should not forget that ICC Standard Methods formed the foundation of the grain market in the early European Community, and they remain just as relevant today within the much larger European Community. Whether in the determination of government-fixed prices for wheat and rye or in the export of wheat flours from the European Community, ICC methods have consistently provided reliable and trusted support.



The Value of Standardization

Standardization work can be arduous, especially as in recent years it has required comprehensive statistical evaluation. While such efforts may not always be rewarded with scientific accolades, they remain indispensable. For example, the European Community's domestic market urgently needs a Standard Method for determining dietary fibre in order to properly assess grain-based foods with respect to this essential component. Our responsibility now is to continue this important standardization work with energy and determination — a task that will undoubtedly prove worthwhile!

A 70-year evolution of standard methods and people

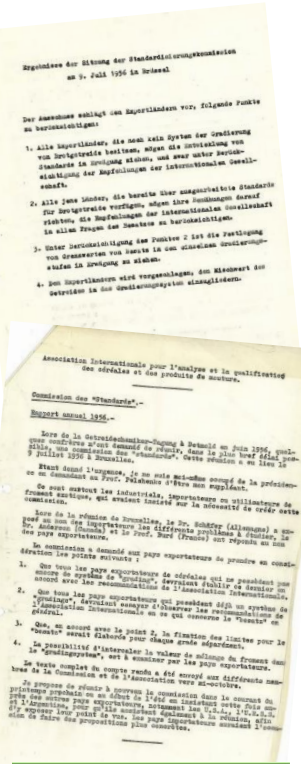
For over three generations, cereal scientists have had the opportunity to grow and develop within what we heartily refer to as the ICC family. Successive generations of collaborators have built upon the work of the Association's founders, continuously advancing its mission and ensuring its relevance in a changing world. As a result, the ICC collection of standard methods has evolved in step with scientific progress, integrating emerging technologies and addressing new challenges arising from advances in nutritional science and the evolving demands of the global market.

www.icc.or.at/icc-standards



Methods validation

Interested in validating your own
ICC Standard Method?
Please fill out the application form.



ICC STANDARD METHODS *(as of 2025)*

No. 101/2	Sampling of Cereal Grains	Approved: 1982 Revised: 2018
No. 102/1	Determination of Besatz of Wheat	Approved: 1964 Revised: 1972
No. 103/1	Determination of Besatz of Rye	Approved: 1964 Revised: 1972
No. 104/1	Determination of Ash in Cereals and Cereal Products	Approved: 1960 Revised: 1990
No. 105/2	Determination of Crude Protein in Cereals and Cereal Products for Food and Feed	Approved: 1980 Revised: 1994
No. 106/2	Working Method for the Determination of Wet Gluten in Wheat Flour	Approved: 1960 Revised: 1984
No. 107/1	Determination of the "Falling Number" according to Hagberg-Perten as a Measure of the Degree of Alpha-Amylase Activity in Grain and Flour	Approved: 1968 Revised: 1995
No. 108	Colorimetric Method for the Determination of Alpha-Amylase Activity	Approved: 1968
No. 109/1	Determination of Moisture Content of Cereals and Cereal Products (Basic Reference Method)	Approved: 1960 Revised: 1976
No. 110/1	Determination of Moisture Content of Cereals and Cereal Products (Practical Method)	Approved: 1960 Revised: 1976
No. 111	Chemical Assay of Nicotinic Acid in Cereal Products	Approved: 1972
No. 112	Microbiological Assay of Nicotinic Acid in Cereal Products	Approved: 1972
No. 113	Determination of Crude Fibre Value	Approved: 1972
No. 114/1	Method for using the Brabender Extensograph	Approved: 1972 Revised: 1992
No. 115/1	Method for using the Brabender Farinograph	Approved: 1972 Revised: 1992
No. 116/1	Determination of Sedimentation Value (According to Zeleny) as an Approximate Measure of Baking Quality	Approved: 1972 Revised: 1994
No. 117	Chemical Determination of Thiamine in Cereal Products	Approved: 1972

No. 118	Preparation of Test Flour from Wheat Samples for Sedimentation Test	Approved: 1972
No. 119	Rapid Method for the Determination of Thiamine in Enriched Flours and Enrichment Mixtures	Approved: 1974
No. 120	Mechanical Sampling of Grain	Approved: 1974
No. 121/2	Method for using the Chopin-Alveograph	Approved: 1972 Revised: 1992 and 2023
No. 122/1	Determination of Starch Content by Calcium Chloride Dissolution	Approved: 1976 Revised: 1994
No. 123/1	Determination of Starch Content by Hydrochloric Acid Dissolution	Approved: 1976 Revised: 1994
No. 125	Method for Determining the Count of Aerobic Mesophilic Bacteria (Plate Count Method)	Approved: 1978
No. 126/1	Method for using the Brabender Amylograph	Approved: 1972 Revised: 1992
No. 127	Determination of the Particle Size Distribution in Flour by the Andreasen Pipette Method	Approved: 1976
No. 128/1	Procedure for the Determination of Starch after Enzymatic Decomposition	Approved: 1986 Revised: 1998
No. 129	Method for Determination of the Vitreousness of Durum Wheat	Approved: 1980
No. 130	Cereals - Sampling of Milled Products	Approved: 1980
No. 131	Method for Test Baking of Wheat Flours	Accepted: 1980
No. 132	Determination of Saccharose in Cereals and Cereal Products	Approved: 1980
No. 133	Determination of the Germ Count of Aerobic and Facultatively Anaerobic, Mesophilic Bacteria (Plate Count Method) in Cereals, Cereal Products and Animal Feed	Approved: 1980
No. 134	Determination of the Fungus Germ Count (Plate Count Method) in Cereals, Cereal Products and Animal Feed	Approved: 1980
No. 135	Determination of the Water Content of Whole Maize Kernels	Approved: 1980

No. 136	Cereals and Cereal Products - Determination of Total Fat Content (approved by ISO as ISO 7302 – 1982)	Approved: 1984
No. 137/1	Mechanical Determination of the Wet Gluten Content of Wheat Flour (Glutomatic)	Approved: 1982 Revised: 1994
No. 138	Mechanical Sampling of Milled Cereal Products	Approved: 1982
No. 139	Determination of Fungus Germ Count (Plate Count Method)	Approved: 1986
No. 140	Enzymatic Determination of the Bran Content of Cereals	Approved: 1984
No. 141	Determination of Mercury in Cereals	Approved: 1984
No. 143	Wheat - Identification of Varieties by Electrophoresis	Approved: 1995
No. 144	Enumeration of Spores of Mesophilic Bacteria	Approved: 1992
No. 145	Determination of Acidity (acc. to Schulerud) for Cereals and Cereal Products	Approved: 1995
No. 146	Enumeration of Yeasts and Moulds (Spatula Method)	Approved: 1992
No. 147	Enumeration of Bacteria (Spatula Method)	Approved: 1992
No. 151	Determination of the Sedimentation Value - SDS Test of Durum Wheat	Approved: 1990
No. 152	Determination of the Yellow Pigment Content of Durum Wheat Semolina and Flour	Approved: 1990
No. 153	Determination of Total Organic Matter (TOM) in Pasta	Approved: 1992
No. 154	Determination of Cadmium and Lead in Cereals and Cereal Products	Approved: 1990
No. 155	Determination of Wet Gluten Quantity and Quality (Gluten Index ac. to Perten) of Whole Wheat Meal and Wheat Flour (<i>Triticum aestivum</i>)	Approved: 1994
No. 156	Determination of Total Dietary Fibre	Approved: 1994
No. 157	Ash Determination by Conductivity	Approved: 1995
No. 158	Gluten Index Method for Assessing Gluten Strength in Durum Wheat (<i>Triticum durum</i>)	Approved: 1995
No. 159	Determination of Protein by Near Infrared Reflectance (NIR) Spectroscopy	Approved: 1995
No. 161	Determination of the "Stirring Number" using the Newport Rapid Visco Analyser, as a Measure of the Degree of Alpha-Amylase Activity in Grain and Flour	Approved: 1996
No. 162	Rapid Pasting Method Using the Newport Rapid Visco Analyser	Approved: 1996

No. 164	Measurement of Damaged Starch by Using Megazyme Enzymic Kit	Approved: 1996
No. 165	Determination of Ochratoxin A in Wheat and Wheat Products	Approved: 1996
No. 166	Determination of Beta-Glucan in Barley, Oat and Rye	Approved: 1998
No. 167	Determination of Crude Protein in Grain and Grain Products for Food and Feed by the Dumas Combustion Principle	Approved: 2000
No. 168	Measurement of Total Starch Content of Cereal Grains, Food and Feed Products using α -Amylase/Amyloglucosidase Method	Approved: 1998 Reapproved: 2017
No. 169	Method for using the Brabender Viscograph	Approved: 2000
No. 171	Determination of the Water Absorption Capacity of Wheat Flours and of Physical Properties of Wheat Flour Dough using the Consistograph	Approved: 2000
No. 172	Flour from wheat (<i>T. aestivum</i>) - Determination of damaged starch by an Amperometric method using the Chopin SDMatic <i>Method is equivalent to the AACC International Standard No. 76-33 (ICC – AACC International Method Harmonisation Agreement)</i>	Approved: 2011
No. 173	Whole Meal and Flour from <i>T. aestivum</i> – Determination of Rheological Behavior as a Function of Mixing and Temperature Increase	Approved: 2011
No. 174	Determination of Germinative Energy of Sorghum Grain	Approved: 2011
No. 175	Determination of Total Defects in Sorghum Grain	Approved: 2011
No. 176	Estimation of Sorghum Grain Endosperm Texture	Approved: 2012
No. 177	Detection of Tannin Sorghum Grain by the Bleach Test	Approved: 2012
No. 179	Determination of Water Absorption Capacity of Wheat Flours and Wheat Meals and Physical Properties of Wheat Dough Using the Haubelt Flourgraph E6	Approved: 2012
No. 180	Determination of the Rheological Properties of Wheat Flour Dough Using the Haubelt Flourgraph E7	Approved: 2012

No. 181	Dye Color-Chart Method for pH Determination of Rice Grains	Approved: 2014
No. 182/1	RIDASCREEN® Gliadin – Enzyme Immunoassay for the Quantitative Analysis of Gliadins and Corresponding Prolamines as a Measure of Gluten in Unprocessed and Processed Foods	Approved: 2016 Revised: 2023
No. 183	RIDASCREEN® Gliadin Competitive – Enzyme Immunoassay for the Quantitative Determination of Peptide Fragments of Gliadins and Corresponding Prolamins in Fermented and/or Hydrolysed Foods	Approved: 2016
No. 184	Determination of the Mixing Quality of Wheat Flour Doughs by High-Speed Mixing Using the doughLAB	Approved: 2019
No. 185	Measurement of Total Dietary Fibre in Cereals, Ingredients and Food Products Using the Rapid Integrated TDF Procedure (RINTDF)	Approved: 2019
No. 186	Determination of the Solvent Retention Capacity (SRC) of wheat flour using the CHOPIN-SRC	Approved: 2021
No. 187	Identification of Rice Varieties Using 12 Simple Sequence Repeat (SSR) Markers	Approved: 2022
No. 188	Determination of Alveolab properties of dough at adapted hydration from commercial or test flours	Approved: 2022
CURRENT DRAFT STANDARDS		
No. 189	Determination of ‘Falling Number’ using Bastak FNCheq to estimate the level of Alpha-Amylase Activity based on viscosity in wheat flour and wheat meal	Approved: 2021
No. 190	Measurement of Available Carbohydrates in Cereals and Cereal Products, Dairy Products,	Approved: 2023

	Vegetables, Fruit and Related Food Products and Animal Feeds	
No. 191	Measurement of Insoluble, Soluble and Total Dietary Fiber in Foods Using a Rapid Integrated Procedure of Enzymatic-Gravimetric-Liquid Chromatography	Approved: 2023
No. 192	Determining the wet gluten, gluten index and dry gluten of the whole wheat meal and wheat flour using Bastak devices	Approved: 2023
RECOMMENDATIONS		
No. 201	Test Procedure for Rapid Moisture Determination Apparatus	Approved: 1976
No. 202	Procedure for Near Infrared (NIR) Reflectance Analysis of Ground Wheat and Milled Wheat Products	Approved: 1986
No. 203	Statistical Analysis of the Results of Collaborative Studies	Approved: 1992
No. 204	Determination of Pesticide Residues in Grain by Gel Permeation Chromatography/Gas-Liquid Chromatography	Approved: 1998
No. 206	Microbiology - General Guidance for Microbiological Examinations (Basis: ISO Standard 7218)	Approved: 1960 Revised: 1990
No. 207	Determination of the Particle Size of Milling Products Using Sieve Analysis	Approved: 1998
RAPID METHODS		
No. 301	Quantitative Peroxidase Activity	Approved: 1998
No. 302	Quantitative Catalase Activity Assay	Approved: 1998
No. 303	Simple and Specific Assay for Alpha-Amylase (Ceralpha-Method)	Approved: 1998



Visit our ICC Online Store!
www.icc.or.at/store

All ICC Standard Methods and Publications are purchasable electronically and optionally as printed media.

Find more information on Offers and Member Benefits on the ICC website:
www.icc.or.at



4. CONFERENCES and Meetings

Knowledge creation would be unthinkable without the vivid discussions that take place at conferences. Progress is closely tied to drawing on the research and ideas of colleagues, learning from challenges, and staying informed about the latest issues. From the very beginning, ICC has been dedicated to organizing successful and memorable events, often celebrated for their warm and enjoyable atmosphere, enriched by cultural exchange. These gatherings not only foster scientific dialogue but also provide a unique opportunity to understand diverse cultures

from around the world, immersing participants in their traditions, music, and culinary delights. Today, we are proud to have established seven stable conference formats, each held every three to four years, continuing this tradition of excellence and meaningful connection.

Furthermore, ICC supports conferences with its expertise and strong reputation, leveraging its broad network of subscribers to share the latest insights through engaging webinars.

The 7 Formats:

1. International Cereal and Bread Congress
2. ICC Conference
3. International Dietary Fibre Conference
4. International Symposium on Gluten-Free Cereal Products and Beverages
5. International Whole Grain Summit
6. Asia-Pacific Grains Conference
7. Latin American Cereal Conference



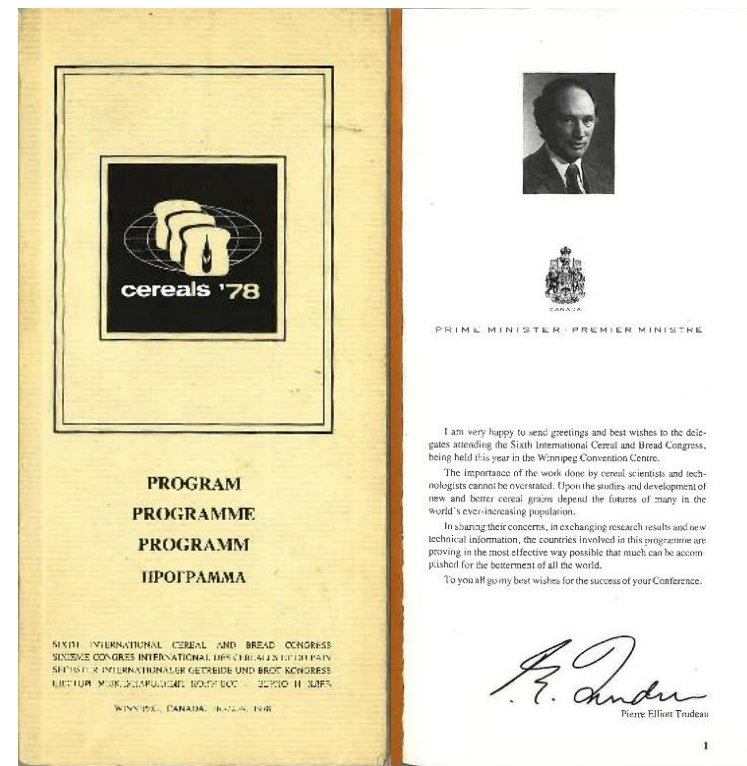
4.1 International Cereal and Bread Congress

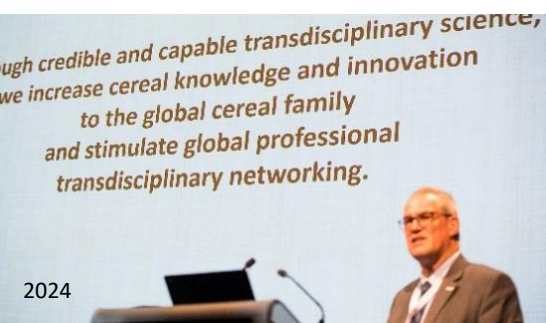
The International Cereal and Bread Congresses (ICBC), organized by the International Association for Cereal Science and Technology (ICC), have their origins in the mid-20th century, with the first event contributing directly to the founding of the ICC itself in 1955 at the third International Bread Congress in Hamburg, Germany. Originally, these congresses were crucial in fostering the development of internationally standardized testing procedures for cereals and flour, which became benchmarks for the global grain, ingredient, and food sectors. Over the ensuing decades, the congress evolved into ICC's flagship recurring event.

The ICBC takes place every four years and serves as one of the principal international gatherings for experts in cereal science and technology, including scientists, technologists, millers, bakers, ingredient companies, and equipment suppliers from around the globe. The scope of these congresses is broad and increasingly multidisciplinary, encompassing everything from advances in cereal chemistry, technology, and processing, to cutting-edge innovations in nutrition, food safety, sustainable production, and the role of cereals in global food security. Contemporary congresses also place strong emphasis on health-promoting cereal-based diets and sustainable food systems. For example, the 17th ICBC in 2024 in Nantes, France, was dedicated to “Healthy Cereal Diets from Sustainable Food Systems,” reflecting priorities of environmental responsibility, health, and food innovation.

Through plenary lectures, scientific sessions, exhibitions, and networking opportunities, the ICBC facilitates the exchange of the latest research, methods, and trends. It acts as a neutral, apolitical forum where the global community of cereal professionals can collaboratively address challenges facing the grain sector, from quality and safety to supply chain management and consumer demands.

From its roots in standardization and international cooperation, the International Cereal and Bread Congress today represent a comprehensive platform for knowledge sharing, professional development, and shaping the future of cereal science, technology and related fields worldwide.





ICBC Congresses

1st International Conference of Flour and Bread Production 1927

September 22 – 25, 1927, Prague/Czechoslovakia

1st ICBC

2nd International Congress of Breadmaking 1932

Rome/Italy (proceedings published 1933)

2nd ICBC

3rd International Cereal and Bread Congress 1955

Hamburg, Germany (Founding of ICC)

3rd ICBC

4th International Cereal and Bread Congress

May 22 - 27, 1966, Vienna/Austria

Science and Technology of Today: Safeguard the Nutrition of Tomorrow

4th ICBC

5th World Cereal and Bread Congress

May 24 - 29, 1970, Dresden/Former German Democratic Republic



6th International Cereal and Bread Congress

September 16 - 22, 1978, Winnipeg/Canada

Cereal '78: Better Nutrition for the World's Millions



7th World Cereal and Bread Congress

June 28 - July 2, 1982, Prague/Former Czechoslovakia

Cereals '82: Bread and Peace for All (Organized on behalf of Czech government by the milling and baking industry in Prague.)



8th International Cereal and Bread Congress

May 30 - June 5, 1988, Lausanne/Switzerland

Hosted by: Cereal Administration Switzerland & ICC



9th International Cereal and Bread Congress

June 1 - 5, 1992, Paris/France

Cereal Chemistry and Technology: A Long Past and a Bright Future

Hosted by IRTAC

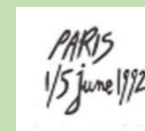
9th ICBC

10th International Cereal and Bread Congress

June 9 - 12, 1996, Porto Carras/Greece

Cereals '96 The Source and the Future of Civilization

Hosted by the Greek Ministry of Agriculture



11th International Cereal and Bread Congress

September 8 - 15, 2000, Queensland, Gold Coast/Australia

Cereals, Health and Life

Hosted by AWB



12th International Bread Congress

May 23 - 26, 2004, Harrogate/UK

Using Cereal Science and Technology for the Benefit of Consumers

Hosted by Campden & Chorleywood Food Research Association with support of Home Grown Cereals Authority in the UK.

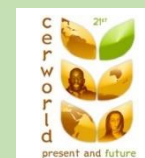


13th ICC Cereal & Bread Congress

June 15 - 18, 2008, Madrid/Spain

Cerworld 21st - Cereals Worldwide in the 21st Century: Present and Future

Hosted by IATA-CSIC



14th ICC Cereal and Bread Congress

August 6 - 9, 2012, Beijing/China

Science and Technology Innovation for Healthy Cereals & Oils

Hosted by CCOA - the Chinese Cereals and Oils Association



15th ICC Cereal and Bread Congress

April 18 - 21, 2016, Turkey

Hosted by Hacettepe University, supported by Istanbul Metropolitan Municipality



16th ICC Cereal and Bread Congress

March 29 - 31, 2021 (online)

Hosted by Lincoln University, New Zealand



17th ICC Cereal and Bread Congress

April 22 - 25, 2024, Nantes/France

Healthy Cereal Diets From Sustainable Food Systems

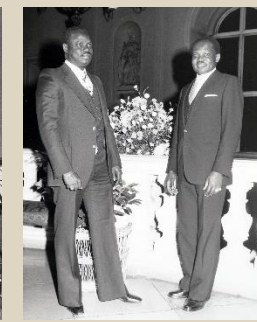
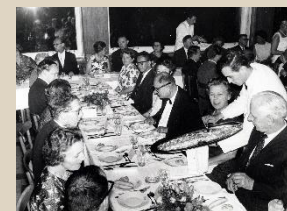
Hosted by INRAE

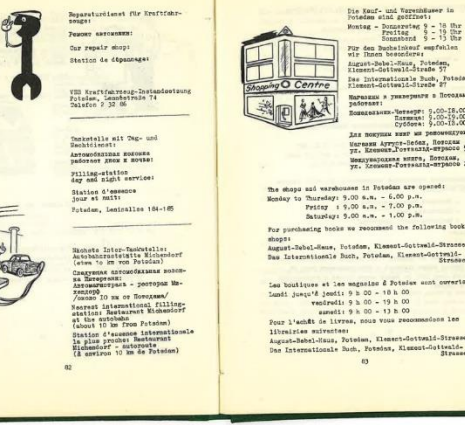
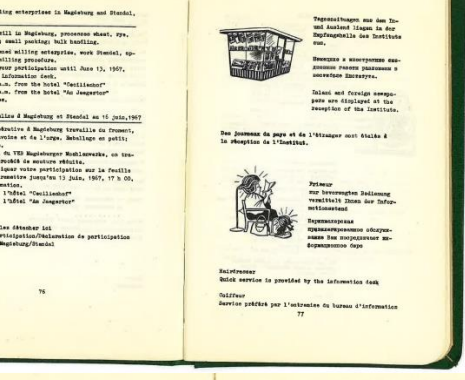
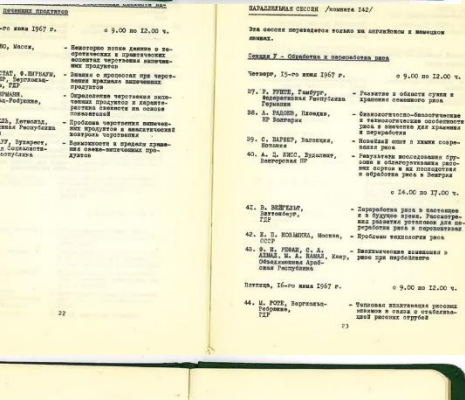
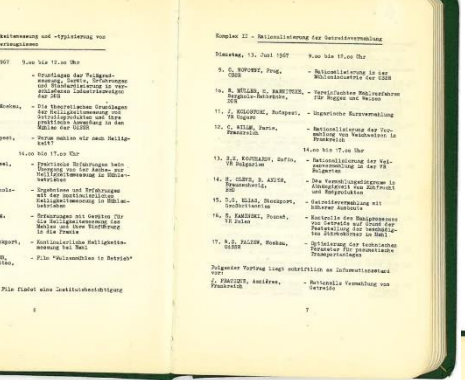


4.2 ICC Conferences

The ICC conferences are cornerstone events within the association's mission, convening experts from a wide variety of disciplines—spanning plant breeding, agronomy, food processing, quality and safety analysis, nutrition, health, and food system innovation. The “Vienna ICC Conferences” have become renowned, evolving into an international tradition where the latest scientific and technical developments are presented and debated. These conferences often feature plenary lectures, scientific presentations, panel discussions, exhibitions, and numerous opportunities for networking and collaboration. ICC's approach emphasizes inclusivity, welcoming both seasoned researchers and the young generation to share fresh perspectives and shape the future of cereal research related disciplines.

The scope of ICC conferences is broad and forward-looking. Programs typically address global challenges facing the cereal sector, such as sustainability, climate change, innovation in cereal and pulse-based products, grain and food quality, food safety, consumer trends, supply chain management, and the impact of cereals on nutrition and public health. Key topics include the transformation of food systems, processing technologies, the use and benefits of ancient grains and pulses, the development of sustainable practices, and the integration of scientific advances into industry and regulatory frameworks. Notably, the upcoming 21st ICC Conference in 2025 marks the association's 70-year anniversary, continuing its legacy of knowledge sharing and innovation.







ICC Conferences

- | | | | |
|-------------|---|-------------|--|
| 1956 | 1 st ICC Congress, Vienna, Austria, December 5 - 8 | 1998 | 16 th ICC Conference “Cereal Science – Its Contribution to Heal and Well-Being”, Vienna, Austria, May 9 - 12 |
| 1958 | 2 nd ICC Congress, Vienna, Austria, December 9 - 12 | 1999 | 17 th ICC Conference 1999, “Cereals Across the Continents”, Valencia, Spain, June 6 - 9 |
| 1960 | 3 rd ICC Congress, Vienna, Austria, May 31 - June 3 | 2005 | 18 th ICC Jubilee Conference “Cereals – The Future Challenge – 50 Years ICC, Vienna, Austria, July 3 - 6 |
| 1962 | 4 th ICC Congress, Vienna, Austria, June 6 - 9 | 2019 | 19 th ICC Conference “Science meets Technology”, Vienna, Austria, April 24 - 25 |
| 1964 | 5 th ICC Congress, Vienna, Austria, June 24 - 27 | 2022 | 20 th ICC Conference “Future Challenges for Cereal Science and Technology”, Vienna, Austria, July 5 - 7 |
| 1968 | 6 th ICC Congress, Vienna, Austria, June 19 - 22 | 2025 | 21 st ICC Jubilee Conference “Cereals and Pulses: Bridging Science and Innovation to drive the Transformation of the Food System” - 70 Years ICC Vienna, Austria, September 23 - 25 |
| 1972 | 7 th ICC Congress, Vienna, Austria, June 8 - 10 | | |
| 1974 | 8 th ICC Congress, Vienna, Austria, May 16 - 18 | | |
| 1976 | 9 th ICC Congress, Vienna, Austria, May 12 - 14 | | |
| 1980 | 10 th ICC Congress - 25 Years ICC, Vienna, Austria, May 7 - 9 | | |
| 1984 | 11 th ICC Congress, Vienna, Austria, June 4 - 8 | | |
| 1986 | 12 th ICC Congress, Hamburg, FRG, April 23 - 24 | | |
| 1990 | 13 th ICC Congress, Vienna, Austria, May 29 - 31 | | |
| 1994 | 14 th ICC Congress Quality Cereals in a Changing World, The Hague, The Netherlands, June 5 - 9 | | |
| 1995 | 15 th ICC Jubilee Conference, Vienna, Austria, May 21 - 24 | | |

Other ICC Conferences & Symposia

- | | |
|---|---|
| <p>1971 Symposium on "Composite Flours" and "Baking", Vienna, May 24 - 29</p> <p>1975 Symposium on 'Lipids in Wheat Technology", Wageningen, Netherlands, May 27 - 30</p> <p>1977 Symposium on "The Role and Functions of Emulsifiers in Baking", London, UK, May 10 - 12</p> <p>1979 Symposium on "Durum Wheat and Alimentary Pasta", Rome, Italy, May 29 - 31</p> <p>1980 2nd Rye and Triticale Conference, Poznan, Poland, May 11 - 14</p> <p>1981 Symposium on "Microbiology", Zurich, Switzerland, June 1 - 3</p> <p>1983 Symposium on "Amino Acid Composition and Biological Value of Cereal Proteins", Budapest, Hungary, May 30 - June 1</p> <p>1985 Symposium on "Analyses as Practical Tools in the Cereal Field", Staur and Sundvollen, Norway, May 21 - 23</p> <p>1987 3rd Rye and Triticale Conference, Poznan, Poland, May 12 - 13</p> <p>1989 Symposium on "Wheat End-Use Properties - Wheat and Flour Characterization for Specific End-Uses", Lahti, Finland, June 12 - 15</p> <p>1991 Symposium on "Cereal Based Foods: New Developments", Prague, CSFR, June 10 - 13</p> <p>1993 Symposium on Cereal Science and Technology: "Impact on a changing Africa", Pretoria, South Africa, May 9 - 13</p> <p>1997 ICC International Symposium 1997 in connection with the 48th German Cereal Chemistry Meeting, Detmold, Germany, June 10 - 13</p> <p>2002 ICC Conference "Novel Raw Materials, Technologies and Products – New Challenge for the Quality Control", Budapest, Hungary, May 26 - 29</p> <p>2002 EU/ ICC Cereal Conference, ECC 2002 "Implementation of the European Research Area", Vienna Austria, March 6 - 8</p> | <p>2003 FTRI-ICC Conference & Exhibition "Food Additives & Cereal Fortification – What is on The Horizon?", Cairo, Egypt, September 13 - 16</p> <p>2009 ICC Expert Summit on Food Security "Critical Research and Development Project Needs in Grain Food and Biotechnology", ICC Workshop, Vienna, Austria, June 29 - 30</p> <p>2010 ICC-Cereal Science and Technology-SA International Symposium, Focus on "Grain Quality and Safety", Pretoria, Gauteng, South Africa, February 3 - 4</p> <p>2012 1st ICC India Grains Conference, New Delhi, India, January 16 - 28</p> <p>2013 ICC Conference 2013 in association with AGSA, Perth, Australia, August 25 - 28</p> <p>2014 International Symposium on Bioactive Compounds in Cereals Grains and Foods, Vienna, Austria, April 24 - 25</p> <p>2015 8th International Congress and 10th Croatian Congress of Cereal Technologists "Flour-Bread '15", (Host: University of Osijek), Osijek, Croatia, October 29 - 30</p> <p>2015 Joint ICC/AISTEC Conference at the World Expo Milan "Grains for feeding the world", Milan, Italy, July 1 - 3</p> <p>2017 9th International and 11th Croatian Congress of Cereal Technologists "Flour-Bread 17", (Host: University of Osijek), Opatija, Croatia, October 25 - 27</p> <p>2019 IV International Conference: "The Quality of Grain, Flour and Bread", (Host: IIA), Moscow, Russia, November 25 - 27</p> <p>2019 10th International Congress „Flour Bread” and 12th Croatian Congress on Cereal Technologists "Brašno-Kruh"19, (Host: University of Osijek), Osijek, Croatia, June 11 - 14</p> <p>2020 International Workshop for Rice Variety Identification 2020, (Host: CGPRDI), Taipei, October 21 - 23</p> <p>2024 ICC International Conference "Grains for For one Health", Taipei, November 25 - 28</p> |
|---|---|

4.3. International Dietary Fibre Conferences

International Dietary Fibre Conferences, bringing together scientists, industry professionals, and academics from across the world who are involved in dietary fibre research. This event addresses a broad spectrum of topics, including food chemistry, biophysics, processing technology, fermentation, quality, as well as aspects related to both human and animal health and was initiated by Dr. Barry McCleary, ICC National Delegate of Ireland.

For example, the 8th International Dietary Fibre Conference in 2022 took place in Leuven, Belgium, and was co-organized by KU Leuven and ICC. The conference was themed "Towards Unlocking the Full Potential of Fibre for Food, Function and Global Health." It focused on exploring challenging questions such as the definition and types of dietary fibre, novel tools for understanding fibre structure-function relationships, the role of fibre in strategies to replace animal protein, and how processing and food fermentation can enhance the functional and nutritional properties of dietary fibre. The program included keynote speeches, panel discussions—such as the Healthgrain Forum Session on improving the availability of high-dietary-fibre foods—oral presentations, poster sessions, and awards recognizing scientific achievements in fibre research.

These conferences serve as a key platform for networking, knowledge exchange, and presenting the latest scientific advancements in all aspects of dietary fibre. Participants are not limited to a single discipline but reflect the interdisciplinary nature of fibre research, involving experts from scientific research, the food industry, and regulatory fields. Abstract submissions, early bird registration, and scientific sessions all contribute to vibrant and interactive meetings where current trends, new technologies, and the health impacts of fibre are discussed.



International Dietary Fibre Conferences

Organizer/Host

Dublin, Ireland
14 - 17 May 2000

Megazyme

Noordwijkerhout, The Netherlands
18 - 21 May 2003

TNO

Helsinki, Finland
12 - 14 June 2006

University of
Helsinki

Vienna, Austria
1 - 3 July 2009
"New Insights and Challenges"

ICC

Rome, Italy
7 - 9 May 2012
"Quality Assurance and Safety of Crops & Foods"

INRAN

Paris, France
1 - 3 June 2015
"From Fibre Functionality to Health"

INRA

Rotterdam, The Netherlands
4 - 6 June 2018
"Fibre Diversity in Food, Fermentation and Health"

WUR/TNO

Leuven, Belgium
16 - 18 October 2022
"Towards Unlocking the Full Potential of Fibre for Food, Function and Global Health"

KU Leuven



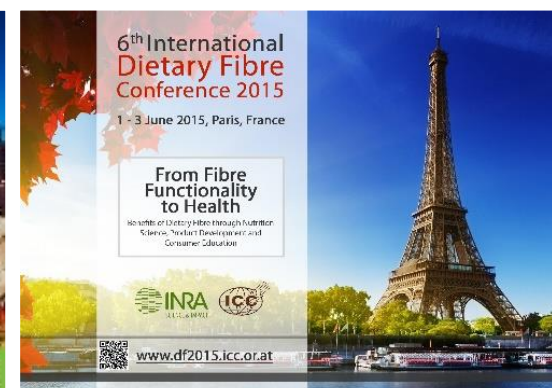
2015



2018



2022



4.4. International Symposium on Gluten-Free Cereal Products and Beverages

The International Symposium on Gluten-Free Cereal Products and Beverages is a prominent recurring event that serves as a multidisciplinary platform for the latest scientific advancements and industrial progress in the gluten-free sector. First held in 2007 in Cork, Ireland, on the initiative of Prof. Dr. Elke Arendt, the symposium was conceived to bring together researchers, technologists, medical professionals, and industry representatives with a shared interest in gluten-free foods and beverages, specifically for those with celiac disease or gluten intolerance, as well as for the broader population choosing gluten-free diets as a lifestyle preference.

Since its inception, the symposium has been recognized for fostering collaboration and knowledge transfer between medical science and food technology, with the focused aim of presenting updates on medical diagnosis, treatment procedures, and technological developments relevant to gluten-free production. Throughout its history, it has addressed both the scientific challenges and industrial case studies, including the safe production of gluten-free staples such as bread, pasta, and beer tasks complicated by the essential functional role of gluten in traditional products.

The scope of the symposium has expanded with each edition, reflecting the rapid growth of the gluten-free market and rising prevalence of celiac disease worldwide. Discussions encompass advances in raw material selection, food formulation and safety, the nutritional and sensory quality of gluten-free products, the development and validation of analytical tests for gluten detection, and evolving consumer preferences. Recent events, such as the 6th symposium in Rome in 2023, gathered participants from over 22 countries and included sessions spanning from clinical aspects of gluten-related disorders to consumer needs, to technological innovations in gluten-free cereal-based



foods and beverages. These symposia now also explore broader health implications, gut health, the role of oats and pseudo-cereals, and strategies for designing foods tailored to individual nutritional requirements.

Overall, the International Symposium on Gluten-Free Cereal Products and Beverages has established itself as a unique, interdisciplinary forum that not only disseminates cutting-edge research but also connects global stakeholders in the effort to develop safe, nutritious, and appealing gluten-free foods and drinks. It is co-organized by ICC alongside local and international partners and remains an influential meeting point for advancing the science, safety, and acceptance of gluten-free products globally.

International Gluten-Free Symposia

2007	Cork/Ireland	University College Cork, Ireland
2010	Tampere/Finland	University of Helsinki in cooperation with the Finnish Coeliac Society
2013	Vienna/Austria	BOKU – University of Natural Resources and Life Sciences, Vienna, Austria
2016	Cork/Ireland	University College Cork, Ireland
2019	Leuven/Belgium	Laboratory of Food Chemistry and Biochemistry, KU Leuven, Belgium
2023	Rome/Italy	CREA, Italy



2023



4.5. International Whole Grain Summit

The International Whole Grain Summit, organized under the auspices of the International Association for Cereal Science and Technology (ICC), has a history dating back to at least 2001, when the first summits began to gather global stakeholders interested in promoting whole grains. These summits have since become a key international forum for scientists, health professionals, industry representatives, policymakers, and advocates to collaborate on advancing whole grain consumption and understanding. A landmark occurred during the 6th International Whole Grain Summit held in Vienna in 2017, where over 220 public health experts and stakeholders from more than 35 countries came together and launched the Whole Grain Initiative (WGI). This initiative sets clear goals to increase whole grain intake worldwide through coordinated efforts across the food supply chain, focusing on standardized whole grain definitions, dietary recommendations, food policy, communications, and economic evaluations.

The scope of the Whole Grain Summit is broad and multidisciplinary, addressing scientific, technological, nutritional, regulatory, environmental, and market-related aspects of whole grains. It serves as a platform for exchanging cutting-edge research, best practices, and strategies that span from ingredient sourcing and product development to consumer acceptance, communication, and sustainable food systems. The summit promotes dialogue among all players in the value chain—from researchers and producers to policymakers and consumer advocates—highlighting topics such as processing innovations that enhance whole grain acceptability, affordability, sustainability messaging, and the alignment of labeling definitions.



The most recent, the 8th International Whole Grain Summit convened in 2025 in Detmold, Germany, epitomized this inclusive and action-oriented approach by facilitating interactive sessions, world cafés, panel discussions, and scientific presentations, culminating in a declaration summarizing ten key recommendations for advancing the whole grain agenda globally. The summit continues to play a pivotal role in shaping policies and industry efforts aimed at increasing whole grain consumption for improved public health and environmental sustainability. ICC, along with its Whole Grain Initiative, remains central to organizing the summit and fostering international collaboration around whole grains.



ICC Whole Grain Summits 2001 - 2025

1st International Whole Grain Symposium 2001

"Whole Grain and Human Health"

June 13 - 15, Haikko Manor, Finland

2nd International Whole Grain Summit 2005

"Whole Grains & Health: A Global Summit"

May 18 - 20, Minneapolis, MN

3rd Global Whole Grain Summit - C&E Spring Meeting 2009

"Whole Grain Products: The Holy Grail for Health-Conscious Consumers?"

March 24 - 27, Newcastle upon Tyne, UK

4th Whole Grains Summit 2012

"Whole Grains & Health - From Theory to Practice"

May 20 - 22, 2012 Minneapolis, MN



5th Whole Grain Summit 2015

"Empowering Healthy Change Together"

June 24 - 26, Portland, OR



6th Whole Grain Summit 2017

"Targeting the Future of Whole Grain"

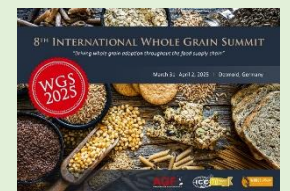
November 13 - 15, Vienna, Austria



7th Whole Grain Summit 2021 (online)

"From Science to Global Application"

September 25 - October 27, online



8th Whole Grain Summit 2025

"Driving Whole Grain Adoption Throughout The Food Supply Chain"

March 31 - April 2, Detmold, Germany

4.6. ICC Asia-Pacific Grains Conference

The ICC Asia-Pacific Grains Conference (APGC) is a relatively recent but rapidly growing international event dedicated to the cereal and grain sector in the Asia-Pacific region. The conference is co-hosted by the International Association for Cereal Science and Technology (ICC), along with key regional partners such as the Chinese Cereals and Oils Association (CCOA) and Henan University of Technology. The third edition of the conference was held in November 2023 in Zhengzhou, China, an area noted for its rich historical and cultural significance as well as its relevance to grain production.

APGC focuses on creating a high-level, cross-disciplinary platform for exchanging cutting-edge research and innovations in grain science and technology, with a strong emphasis on practical applications in the grain industry. The conference addresses a wide scope of topics including green storage, cereal science, oil and fat science, quality and safety, efficient use of grain resources, and development of prepared staple foods. One of the primary goals is to promote innovation and high-quality development within the grain industry to better meet consumers' increasing demands for improved food quality and nutrition.

The conference aims to foster closer collaboration between Asia-Pacific countries and to connect local scientific advances with global trends in grain science and technology. Its scope reflects not only technical and scientific innovation but also sustainable practices and the future strategic development of grain supply systems. By bringing together researchers, industry experts, and policymakers, the APGC supports the exchange of knowledge and the shaping of a forward-looking grain science and technology landscape that extends from the Asia-Pacific region to the global market.

In its relatively short history, the APGC has already positioned itself as an important regional complement to ICC's other global conferences, reinforcing the ICC's mission of worldwide cooperation and the dissemination of cereal science knowledge.



4.7. ICC Latin American Cereals Conference

The ICC Latin American Cereals Conference represents the International Association for Cereal Science and Technology's (ICC) dedicated effort to bring together cereal scientists, technologists, industry professionals, policymakers, and researchers focused on the Latin American region. The first such conference took place in 2007 in Rosario, Argentina, marking the association's initial event on South American soil. Argentina was chosen due to its significance as the fifth largest wheat and second largest maize exporter globally, as well as its strategic location for grain production and trade in the region.

Since then, the conference has become a key platform for sharing scientific and technological advances related to cereal and grain production, quality, safety, processing, nutrition, and breeding, among other topics. The event is multidisciplinary and attracts professionals from the entire value chain—from agricultural production to food processing and consumption. For example, in 2018, the 4th ICC Latin American Cereals Conference was held in Mexico City and jointly organized with CIMMYT, showcasing a broad program encompassing cereal quality assessment, innovation in processing technologies, food safety and security, nutrition, health, and recent breeding developments. The conference fosters international collaboration by connecting Latin American expertise with global research and industry trends.

Overall, the ICC Latin American Cereal Conference supports the advancement of cereal science and technology within the region while addressing challenges such as food security, quality standards, and market demands. It also contributes to the ICC's global mission of disseminating cereal science knowledge and strengthening networks across continents. The conference remains an important event for promoting the sustainable development of the grain sector in Latin America.

ICC Latin American Cereals Conferences

1st ICC Latin American Conference

2007, Rosario/Argentina

"ICC International Conference on cereals and cereal products quality and safety: New challenges of world demand"



2nd ICC Latin American Cereals Conference

April 10 - 13, 2011, Santiago de Chile/Chile

"Keys for the Cereal Chain Innovation"

Hosted by: Granotec Chile and the Government of Chile-Foundation for Agricultural Innovation



3rd ICC Latin American Cereal and Grain Conference and ICC Jubilee Conference 2015 (60 Years ICC)

29 March - 1 April 2015, Curitiba, Brazil

Hosted by: Granotec



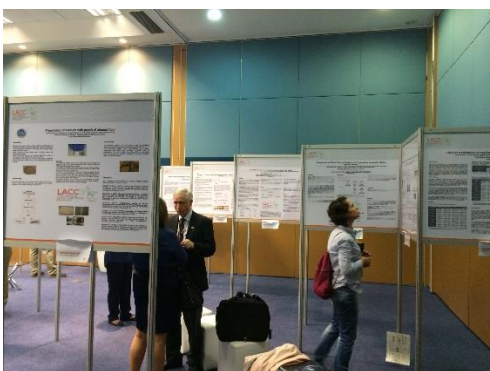
4th ICC Latin American Cereals Conference & IGW - 13th International Gluten Workshop, March 11 - 14, 2018, Mexico City/Mexico

Hosted by: CIMMYT





2015



2018



5. PROJECT ACTIVITIES & Initiatives

Since 1995, ICC **ICC increasingly engaged in research on cereal grains' impact on nutrition and health.** Further, building on its expertise, ICC became strongly engaged in scientific projects, with core competences in project management and coordination, dissemination, event and workshop organization, as well as administrative and financial support.

Beginning with initiatives like the EU-funded *Determining Priorities for Future Cereal Research* project, involving 30 ICC National Delegates and culminating in major programs such as *Healthgrain*, the largest cereals-and-health research initiative of its time. Building on this foundation, ICC has taken a leading role in the *Healthgrain Forum*, with a key role in dissemination and technology transfer and providing organizational, secretarial, and financial management to support research, networking, and communication on whole grains and health.

ICC also coordinates the global *Whole Grain Initiative*, established after the 6th International Whole Grain Summit in Vienna (2017), bringing together international partners to increase whole grain consumption and set shared global standards, including a consensus definition of whole grain. In addition, ICC contributes its expertise and collaboration network to projects such as the *MoniQA Network of Excellence*, fostering innovation, knowledge exchange, and training in cereal science.

Through these sustained efforts, ICC has established itself as a pivotal connector between science, industry, and public health, driving forward the role of cereals in healthy and sustainable diets worldwide. **Scientific projects have grown into a further pillar of ICC's work**, complementing its long-standing strengths in standard development, congress organization, and knowledge transfer.



5.1. The Healthgrain Forum: Cereal Grains and Health - the ICC Network as central connector

The Healthgrain project encompassed five integrated modules:

Breeding

Technology

Nutrition

Consumer Studies

Dissemination and
Technology Transfer

The Healthgrain Project: A Transformative Endeavor (2005–2010)

The Healthgrain project, coordinated by Prof. Kaisa Poutanen (VTT, Finland), was the largest initiative of its kind, with a budget of €16 million.

ICC played a pivotal role in the Dissemination and Technology Transfer module, coordinated by Jan Willem van der Kamp (TNO). This module fostered strong collaborations with industry and nutrition scientists.

The Healthgrain Industrial Platform and the Nutrition Information Network

The Industrial Platform created by this module attracted 40 members, ranging from multinationals to SME's who provided together an additional budget of ~ € 600.000,-- for specific industry meetings, linked to Healthgrain projects meeting, additional dissemination activities and last but not least the formation of the Nutrition Information Network: with 15 European key nutrition scientists, who also were invited, with reimbursement of costs, to Healthgrain meetings with specific meetings. With this Industrial Platform and Nutrition Information network Healthgrain forged, beyond the science itself, an active network of research organisations, industries and consumer-related organisations that remained active after the end of the project: the Healthgrain Forum.



The Healthgrain Forum

The Healthgrain Forum, established post-project, became a dynamic network of academia, research institutes, and industry representatives. This science-driven foundation, led by a non-industry chairperson with ICC handling secretarial and organizational duties, has achieved notable milestones:

- **Networking Events:** Organizing biannual meetings focused on specific themes, often combined with visits to industrial partner facilities.
- **Consortium Formation:** Facilitating collaborations for European research projects.
- **Whole Grain Advocacy:** Contributing to the development of whole grain definitions and publishing influential guidelines.
- **Symposia Organization:** Successfully hosting “Grains & Health” symposia at major European nutrition conferences, including FENS Conferences in Madrid (2011), Berlin (2015), and Dublin (2019), as well as the IUNS Global Nutrition Congress in Granada (2013), Japan (2022) and France (2025).

Impact: These efforts have significantly enhanced the visibility and recognition of whole grain products as essential components of healthy and sustainable diets. They also contributed to the creation of the Whole Grain Initiative, as will be outlined in the next page.



5.2. The Whole Grain Initiative: A Global Network

A landmark achievement of ICC, the Healthgrain Forum and the Whole Grain Summit Consortium around the University of Minnesota, Kansas, was its pivotal role in organizing the 6th International Whole Grain Summit, held in Vienna in 2017. The event brought together leading international organizations representing dietitians as well as experts in heart disease, diabetes, and cancer. This unique collaboration resulted in the creation of **the Whole Grain Initiative (WGI)** — a global network hosted and administered by ICC. Dedicated to increasing worldwide whole grain consumption, the WGI coordinates a broad range of activities, partnerships, and outreach efforts to promote the health and sustainability benefits of whole grains.

In 2024, the successful initiative chose to integrate with ICC, securing a strong and reliable partner to provide an organizational umbrella for its activities.



The WGI is a global coalition featuring key stakeholders, including:

- ICC
- Cereals & Grains Association (CGA, formerly AACCI)
- Oldways Whole Grains Council, US
- Grains & Legumes Nutrition Council (GLNC, Australia)
- Healthgrain Forum
- Industry Partners

In 2025 the Wholegrain Initiative proceeds with 5 working groups:

1. Food Policy working group
2. Processing, Reformulation, & Industry Engagement working group
3. Communications working group
4. Economic Evaluation & Affordability working group
5. Asia-Pacific Region working group

Milestone Achievements:

- Global Consensus Definition of Whole Grain: A significant accomplishment of the WGI was the ratification of a Global Consensus Definition of Whole Grain, adopted by CGA, the Healthgrain Forum, and ICC. This landmark definition provides a unified framework for advancing whole grain research, advocacy, and consumption worldwide.
- Published four economic studies, evaluating the healthcare cost savings impact of increasing whole grain intake. The results of savings in healthcare costs were similar and significant for the USA, Australia, and Finland for the chronic diseases modelled.
- Progressed toward the completion of a substantial literature review and meta-analysis project and is working to establish the scientific evidence for a quantitative intake recommendation that maximizes the positive health outcomes achievable with increased whole grain intake.
- Pursued persistent science-based advocacy work in whole grain labelling and regulations.
- Created a Factsheet which highlights the latest research on whole grains and health
- Secured recognition for International Whole Grain Day and hosted its sixth annual campaign in November 2024, with events held at the EU Parliament and in Australia, and with promotional campaigns carried out across European and American markets
- Organising the 7th (2021, online) and 8th International Whole Grain Summit (2025, Detmold Germany)



5.3. MoniQA Network of Excellence



A significant milestone for the International Association for Cereal Science and Technology (ICC) was its coordination of the MoniQA Network of Excellence from 2007 to 2012. This ambitious initiative aimed to enhance global food safety by developing, validating, and harmonizing reliable test methods for safety and quality assessment throughout the entire food supply chain. The MoniQA Network connected over 150 institutions worldwide, including research organizations, regulatory bodies, industry stakeholders, and trade groups, representing a broad spectrum of expertise and interests.

MoniQA focused on conducting numerous validation studies targeting critical food contaminants and quality indicators, such as allergens, mycotoxins, and freshness determinants, ensuring the reliability and standardization of analytical methods essential for routine food testing.

Beyond method validation, the Network fostered collaborative research, shared access to leading analytical tools, reference materials, and databases, and promoted training and mobility programs to build global capacity in food quality and safety monitoring.

The success of the MoniQA Network of Excellence led to the establishment of the MoniQA Association in 2011, an independent and interdisciplinary organization hosted at ICC's Vienna headquarters. The Association continues the Network's mission by promoting international research collaboration, developing new analytical methods, providing training and consultancy, and delivering innovative tools and protocols designed to safeguard and secure the global food supply.

Through its leadership in MoniQA, ICC has played a crucial role in advancing the harmonization of food safety and quality monitoring on a global scale, strengthening consumer confidence worldwide and contributing significantly to the science and practice of food safety assurance.



5.4. SCIENTIFIC PROJECTS

The International Association for Cereal Science and Technology (ICC) has actively engaged in various collaborative projects focusing on food quality, safety, and innovation throughout recent years.

PlantLIBRA project



ICC participated as a consortium partner in the

EU-funded PlantLIBRA project (2010–2014), which addressed the assessment of the benefits and risks linked to botanicals used as food supplements. This project brought together around 30 multidisciplinary groups to investigate the safety, efficacy, and quality consistency of plant-based food supplements, helping regulators and industry to make science-based decisions by improving access to quality assured data and assessment methodologies. The culmination of this project was a significant international conference facilitated by ICC, highlighting achievements and fostering ongoing international cooperation in this field.



Connect4Action project

ICC also contributed to the Connect4Action project (2011–2014), which focused on improving communication between consumers, scientists, and food industry stakeholders to promote food technology innovation and

trade within Europe. Under ICC's leadership in developing training materials and educational activities, the project aimed to bridge knowledge gaps and facilitate stakeholder dialogue. The joint final conference with a partner project gathered diverse experts to discuss project outcomes and explore future directions for consumer engagement and technological advancement.

ISEKI_Food 4 network

Another collaboration involved the ISEKI Food 4 network (2011–2014), a large educational initiative aimed at modernizing food science and technology (FS&T) training across



Europe and beyond. ICC contributed to this project by supporting the development of updated academic curricula, fostering soft skills for future FS&T professionals, and encouraging international cooperation among educational institutions. The project culminated in a major conference attended by hundreds of participants, demonstrating wide-ranging support for innovation in food studies education.

MYCOSPEC project



In the field of food safety, ICC Services GmbH took part in the MYCOSPEC project (2013–2015), aimed at developing advanced fingerprinting technologies to detect mycotoxins in food and beverages. The project addressed the growing demand for sensitive and reliable detection methods to manage risks posed by mycotoxins in cereal products, thereby enhancing food safety standards and helping SMEs adopt improved analytical solutions.

iFAAM project

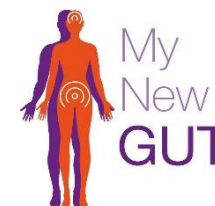
ICC has also been involved indirectly in the iFAAM project (2013–2017), one of the largest global studies on food allergen and allergy risk management. Through its connection with the MoniQA Association, ICC supported activities aimed at delivering standardized management systems for food allergen control, providing tools and scientific evidence to improve risk prevention and inform health guidelines, reflecting the association's commitment to addressing allergen-related challenges comprehensively.



MyNewGut project

The MyNewGut project (2014–2018) focused on understanding the complex role of the human gut microbiome in nutrient metabolism, energy balance, and the development and function of the immune system, endocrine, and nervous systems. It aimed to identify specific microbiome features linked to obesity and related disorders and to explore how environmental factors

influence microbiome function in brain and immune system development. The project sought to demonstrate the effectiveness of dietary interventions using new food ingredients targeted at modulating the gut microbiome to reduce disease risks. By employing a multidisciplinary research approach and advanced technologies, MyNewGut contributed to developing innovative dietary strategies, including pre- and probiotics and semi-personalized foods, to prevent metabolic and behavioral disorders. Its outcomes supported public health strategies, strengthened EU food industry competitiveness, and provided a scientific basis for reliable consumer health claims and informed EU policy on food-related disease prevention.



ICC's role included organizing public health workshops and disseminating project findings, contributing to a growing understanding of the microbiome's impact on health and enabling innovative interventions designed to prevent and manage diet-related diseases.

MyToolBox

The MyToolBox project (2016–2020), titled "The smart way to tackle mycotoxins," brought together a diverse partnership of academia, farmers, technology SMEs, the food industry, and policy stakeholders to develop innovative interventions aimed at reducing crop losses caused by fungal and mycotoxin contamination by 20–90%. The project adopted a comprehensive field-to-fork approach and also explored safe options for using contaminated batches, such as the efficient production of biofuels. The ICC led Work Package 5, focusing on Exploitation, Dissemination, and Communication. In this role, ICC was responsible for spreading information about the project and its



outcomes to stakeholders throughout the food supply chain, facilitating collaboration and information exchange among actors involved in mycotoxin control and management, developing exploitation strategies including a business model, and maintaining a sustainable dialogue with China.

Well on Wheat Project



The project "Well on Wheat?" (2017-2022) addressed health aspects related to wheat consumption and the avoidance of wheat and gluten. It focused on analyzing the composition of

various wheat types, flours, doughs, and breads, including how food processing methods such as milling, fermentation, and baking affected their chemical makeup. The project aimed to provide clear, practical, and economically feasible recommendations for future product development to promote healthy eating. This collaborative effort involved a strong public-private partnership across the cereal food supply chain to better understand and respond to concerns about wheat and gluten.

HealthFerm

HealthFerm – is an EU Research Project (2022-2026) on Plant-based Fermented Foods for Healthier and More Sustainable Diets. ICC is affiliated partner part of an interdisciplinary consortium of 22 international partners, which targets with the help of community science the societal and industrial transition from traditional to sustainable plant-based fermented foods by design for a healthy everyday diet. Fermented foods are consumed in Europe and across the globe. Especially in the past decades, fermented foods have been hailed for their nutritional and perceived health benefits. Yet little is known about the impact of fermentation on human health or how fermentation can be leveraged to enhance the use of sustainable plant-based raw materials. Funded through the European Union's Horizon Europe Framework Program for Research and Innovation and the Swiss government, the project has a budget of EUR 13 million over the next four



years. HealthFerm is coordinated by the KU Leuven (Prof. Christophe Courtin), Belgium, and the consortium kicked off its activities with the 1st of September 2022. ICC supports HGF in organizing the training and capacity building activities in the project.

6. ICC IN OUR DAYS

6.1. The ICC Structure

ICC was founded by our forefathers as a non-political, non-religious, and non-profit organization with its headquarters in Vienna, Austria. Its activities are guided by the ICC Statutes, which define its principles and operational framework.

The governing body of the Association is the Board of Presidents, composed of the President, the President-Elect, and the Past Presidents, together with the Technical Director and the Secretary General. These elected representatives are responsible for overseeing the operational work of the Association and for preparing documents and proposals to support the activities of both the Executive Committee and the General Assembly.

The President represents the Association before official institutions and other relevant organizations. Together with the Secretary General, the President confirms decisions and signs documents that formally bind the Association.

The Secretary General serves as the Chief Executive Officer (CEO) of the Association and acts as a liaison between the Association and international, regional, and national professional organizations, official bodies, and members.

The Presidency is held for a two-year term, ensuring that as many representatives as possible from member countries have the opportunity to contribute their expertise and knowledge.



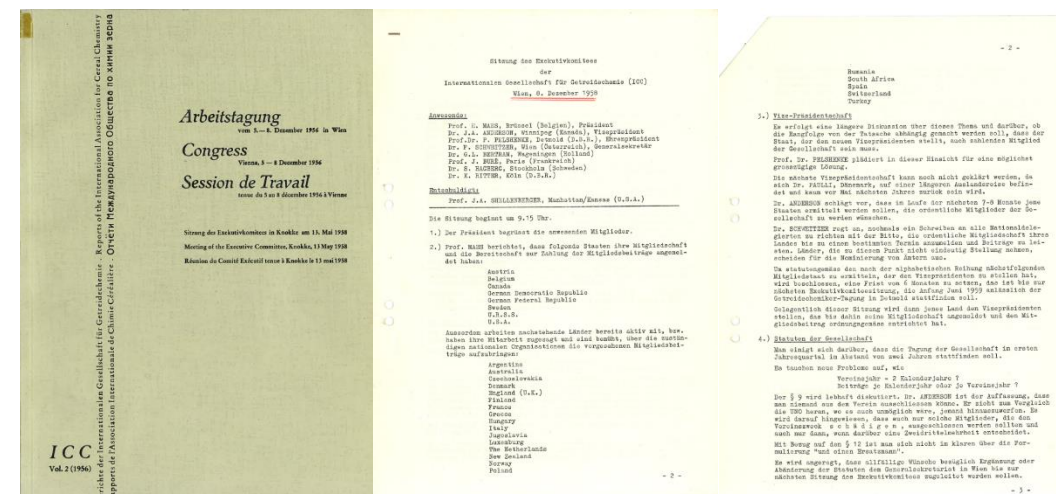
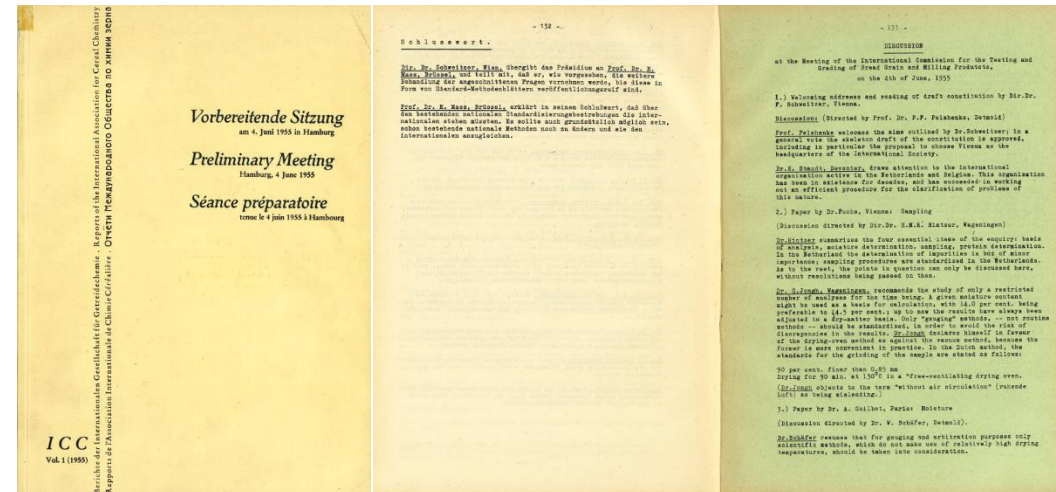
The Technical Director chairs the Technical Committee and oversees the activities of the Technical Working Groups, serving as the key liaison between the Executive Committee and the Working Group Chairs.

Finally, two Auditors are entrusted with supervising the Association's financial management, ensuring compliance with proper accounting standards and the appropriate use of funds in line with the statutes.

The **ICC General Assembly** meets at least every two years and makes decisions on issues such as admission and termination of ICC members; appointment of the President Elect and President; election of members to the Executive Committee; election of the Auditors of the Association; approval of the statement of annual accounts; determination of the membership fees and approval of relevant budgets; approval of the progress report of the Technical Committee and other committees; adoption of draft standards, standards and other documents; amendment of the Statutes; deliberation upon any other items placed upon the agenda.

The **ICC Executive Committee**, chaired by the ICC President, proposes the admission of ICC Members to the General Assembly; appoints the Secretary General, exercises financial supervision through the Governing Committee; appoints the Technical Director and Technical Co-Director; sets up Working Groups, appoint their chairs and discuss reports on the progress of work in these groups; makes proposals to the General Assembly for adoption of draft standards, standards and similar documents of the Association; decides on recommendations for awards, Fellowship of the ICC Academy and the conferring of ICC medals through the ICC Academy and handles all matters of the Association not expressly reserved for the General Assembly.

The **ICC Technical Committee** reviews the progress of the work of the Working Groups and presents to the Executive Committee proposals for standard methods and new Working Groups. In 2025, the Technical Committee is chaired by ICC Technical Director Dr. Valentina Narducci (CREA, Italy), supported by three Technical Co-Directors: Prof. Dr. Alessandra Fratianni (University of Molise, Italy), Prof. Dr. Alessandra Marti (University of Milano, Italy), and Prof. Dr. Katharina Scherf (TU Munich, Germany).



6.2. The ICC Team in 2025

With the foundation in 1955 the association decided for Austria to establish the headquarters. From the beginning our office has been hosted by Vonwiller and since 2001 ICC headquarters have been hosted by the Federal Ministry of Agriculture in Vienna.



Veronika Haslinger
Secretary General



Sabine Gratzner
Office Administration;
Memberships



Surya Beil
Events & Project
Management



Elena Marek
Events & Project
Management



Diana Elwin-Hyde
Graphic Design

6.3. The Power of Membership

The "ICC family" is a membership-based organization with the following membership categories: Country, Industrial Associations/Trade Organizations (IA/TO), Corporate, Institutional/Academia, Non-for-Profit Organization (NPO), as well as Individual and Student Membership. Due to its strong membership base, the ICC provides unique opportunities for cereal scientists and technologists around the world, whether in industry, research or academia, to collaborate in developing new knowledge on cereal grains and their products, and the methods used in their evaluation. Today, many branches of science require even greater international collaboration than before and ICC actively pursues the development of links with cereal associations at country, regional and international levels.

ICC Country Members



Austria
since 1958



Australia
since 1959



Belgium
since 1958



Canada
*1958 – 2018,
since 2025*



China
since 1990



Croatia
since 1998



France
since 1959



Germany
since 1958



Ireland
since 2008



Italy
since 1960



Lebanon
since 1999



The Netherlands
since 1959



New Zealand
since 2013



Romania
since 2000



Switzerland
since 1960



Turkey
since 2002



United Kingdom
since 1959

Country Membership

ICC Country Membership represents the highest level of affiliation within the ICC. It is the principal channel for influencing the Association's priorities and activities, while also ensuring direct access to and benefit from its outputs. Based on national population size, there are three categories of country membership.

Country membership embodies the spirit of cooperation envisioned by our founding fathers. It establishes a framework for knowledge exchange, the strengthening of national expertise, and the creation of tangible impact. Members may tailor their contributions to the unique needs of their countries, thereby fostering effective collaboration within a global context.

Country member delegates hold seats on the Executive Committee and enjoy full voting rights in the General Assembly. They represent the expertise and interests of their nations' diverse and complex cereal sectors, and—through their influence and the appointment of officials from among their ranks—they play a central role in shaping ICC's core strategy.

Further Membership Categories:

Corporate & Institutional Memberships, Industrial Associations and Trade Organizations, Non-Profit Associations, Individual Memberships and Student Memberships, bring targeted, practical solutions to complement country membership. These partnerships empower organizations to innovate, collaborate, and make a lasting difference.

Active members form the backbone of ICC's successful structure by contributing financially to a joint budget that enables its extensive work. In addition, a wide range of organizations and individuals engage with ICC, participate in projects and activities, and contribute to the success of ICC conferences.



Country Membership



Institutional Membership



Corporate Membership



Individual Membership



Student Membership



NPO Membership



Industrial Associations &
Trade Organizations Membership

Ordinary Members of ICC 2025



Vereinigung der
Industriemöhlen Österreichs



Österreichische
Möhlenvereingung



6.4. ICC Academy

The ICC Academy, founded in 2005 on the initiative of Tony Blakeney (Australia), was created to honour outstanding contributions to cereal science and to provide a visible platform for scientific excellence within the field. From the outset, membership was comprised of all past ICC Award recipients, and it was determined that the Academy's highest distinction would be the Fellowship of the ICC Academy. Admission as a Fellow thus became both a recognition of excellence and a commitment to advancing the mission of ICC.

Beyond celebrating achievement, the Academy was also entrusted with a vital responsibility: to recommend candidates for the ICC's established medals and awards through a nomination process overseen by the

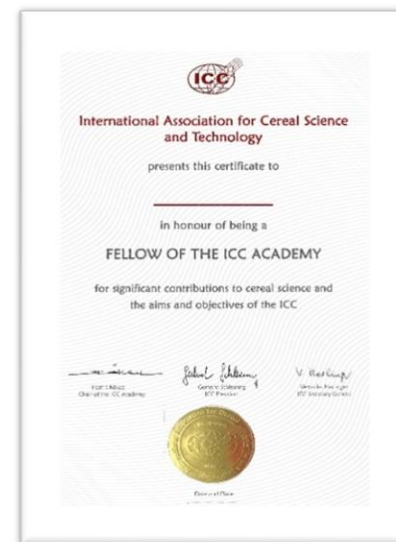
Executive Committee. In this way, the Academy quickly became not only a body of recognition but also a driving force in shaping the future of ICC honours.

For leadership and accountability, it was agreed that the Chair of the Academy should be a Past-President or Vice-President of ICC. In recognition of his instrumental role in bringing the Academy into existence, former ICC President Bob Cracknell was appointed as the inaugural Chair. He served until 2010, after which Jan Willem van der Kamp took over the position. Later, Hamit Köksel assumed the role, continuing the Academy's legacy of strong, experienced leadership.

Selection of new Fellows has always followed rigorous criteria endorsed by the ICC Executive Committee, including:

- Demonstrated impact of the candidate's work on the cereal industry at national or international levels;
- Professional reputation and standing in their field;
- Service to the cereal industry through research, innovation, or leadership;
- Contributions via publications, taking into account professional opportunities and context;
- Broader contributions to the profession of cereal science and technology;
- Tangible support to the mission and success of ICC.

Over two decades, the ICC Academy has grown into a dynamic community of Fellows, ICC Prize laureates, and Executive Members who have jointly supported researchers and experts across the globe. By highlighting and empowering individuals with extraordinary achievements, the Academy not only celebrates milestones of the past but also serves as a showcase of ICC's remarkable expert structure and a catalyst for innovation in cereal science worldwide.



6.5. ICC Publications

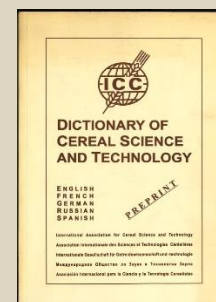
ICC hosts an outstanding pool of experts who contribute their knowledge through countless books and publications. Since its foundation, the ICC has enjoyed a long-standing and respectful cooperation with renowned scientific publishers.

In several areas, the ICC has reached significant milestones thanks to the valuable support of its members. One prominent example is the **ICC Dictionary**, first published in 1966 and thoroughly revised over the years, with the most recent edition in 2006 appearing in seven languages. In the decades before the internet and online translation tools, this book—issued in several versions—was an essential milestone in fostering effective communication among cereal scientists and technologists worldwide.

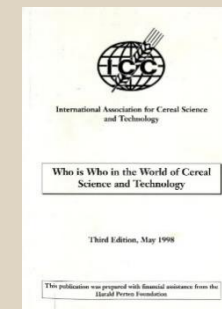
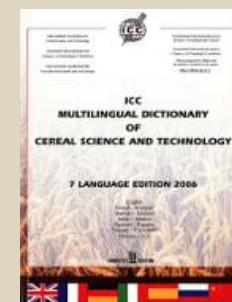
Of comparable importance was the regularly updated **Who is Who in the World of Cereal Science and Technology**, in which ICC experts from across the globe were profiled, allowing the community to share and access a wide pool of expertise.

Another milestone in knowledge transfer is a comprehensive compendium on cereals and related topics: the **ICC Handbooks**.

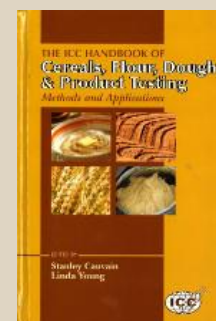
The **ICC Handbook on Cereals, Flour, Dough & Product Testing**, published 2009 by DEStech Publications and edited by Stanley P. Cauvain and Linda Young, provides a comprehensive review of the many different tests and methods that are used to evaluate the qualities of grains, their intermediates (flours) and the different products that are manufactured from them. Authors from around the world discuss the various applications of existing methods in different contexts from the field to the interface with the consumer. They have also considered emerging methods and concerns for the science, technology and production of grains and grain-based foods. In the various chapters the grains considered include wheat, rye, oats, maize, sorghum, millet and rice.



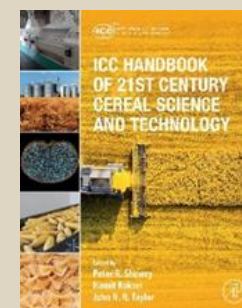
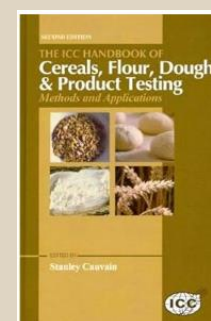
ICC Dictionary



Who is Who in the World of Cereal Science and Technology



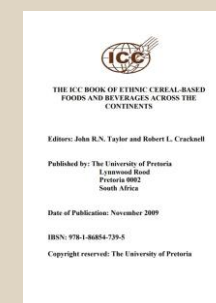
ICC Handbook on Cereals, Flour, Dough & Product Testing



ICC Handbook of 21st Century Cereal Science and Technology



Wheat and Gluten Intolerance



The ICC Book of Ethnic Cereal-Based Foods and Beverages across the Continents



Quality Assurance and Safety of Crops and Foods

There had also been a **revised version, published in 2017** by Destech Publications and edited by Stanley P. Cauvain and Rosie Clark. Compared to the original, this edition placed stronger emphasis on critical test methods and equipment for a wide range of grain-based foods such as breads, cookies, cakes, pastries, breakfast cereals, noodles, and pet foods. It included updates on online testing, advanced data analysis, and new tests for low-salt doughs, baking powders, specialized flours, and certification analyses (e.g. for organic, ancient grains, GMOs and gluten-free products). This version also extended coverage to grains such as spelt and was produced in cooperation with the International Association for Cereal Science and Technology (ICC).

The **ICC Handbook of 21st Century Cereal Science and Technology**, published 2023 by the Academic Press, highlights the importance of cereals, presenting insights into the foundational structure of cereal

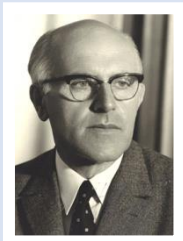
grains, including potential contamination factors that can negatively impact cereal and grain yield. Focusing on the eight major cereal crops – wheat, maize, rice, barley, sorghum and millets, oats, rye and pseudocereals, this is the only available reference to provide standardized coverage for detailed comparison. Written by a global team of expert editors and contributors from the ICC family and beyond, the book provides practical insights into the utilization of cereals, grains and safety assessments. The ICC Handbook has been edited by Peter R. Shewry, Hamit Köksel and John R.N. Taylor.

This International Association for Cereal Science and Technology endorsed volume continues their commitment to international cooperation through the dissemination of knowledge, conducting research and developing standard methods.



7. ANNEX

Presidents of the Association since its Foundation



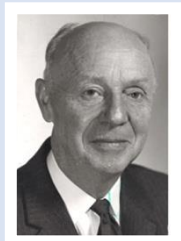
SCHWEITZER,
Dr. F.,
Austria

1955



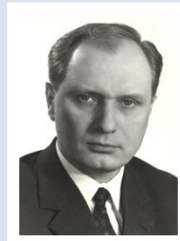
MAES,
Prof. Ir. E.,
Belgium

1956 – 1958



ANDERSON,
Dr. J. A.,
Canada

1958 – 1960



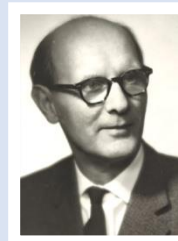
SCHNEEWEISS,
Ing. R.,
GDR

1960 – 1962



RITTER,
Dr. K.,
FRG

1962 – 1964



WIDHE,
Dr. T.,
Sweden

1964 – 1966



SHELLENBERGER,
Prof. Dr. J.A.,
USA

1966 – 1968



TRISVIATSKY,
Prof. Dr. L.A.,
USSR

1968 – 1970



BOND,
Mr. E. E.,
Australia

1970 – 1972



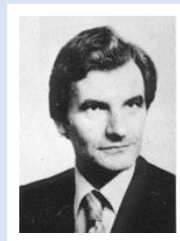
BURE,
Prof. J.,
France

1972 – 1974



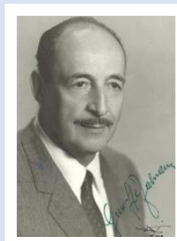
JONGH,
Dr. G., The
Netherlands

1974 – 1976



GREENWOOD,
Prof. Dr. C.T.,
UK

1976 – 1978



FABRIANI,
Prof. Dr. G.,
Italy

1978 – 1980



SAURER,
Dr. Werner,
Switzerland

1980 – 1982



LÁSZTITY,
Prof. DDr. Ing. R.,
Hungary

1982 – 1984



FJELL,
Dipl.-Ing. K.M.,
Norway

1984 – 1986



JANKIEWICZ,
Prof. Dr. M.,
Poland

1986 – 1988



SALOVAARA,
Prof. Dr. H.,
Finland

1988 – 1990



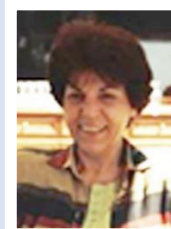
HOLAS,
Dr. J.,
CSFR

1990 – 1992



STEYN,
Dr. P. S.,
South Africa

1992 – 1994



PATTAKOU,
Dr. V.,
Greece

1994 – 1996



SEIBEL,
Prof. Dr. W.,
Germany

1996 – 1998



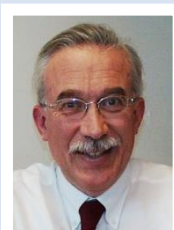
CRACKNELL,
Mr. R., Australia

1998 – 2000



CHUNG,
Prof. Dr. O.,
USA

2000 – 2002



**VAN DER
KAMP,**
Drs. J.W.,
The Netherlands

2002 – 2004



CAUVAIN,
Assoc. Prof. S.,
UK

2004 – 2006



COLLAR,
Prof. Dr., C.
Spain

2006 – 2008



TAYLOR,
Prof. J.R.N.,
South Africa

2008 – 2010



CARCEA,
Dr. M.,
Italy

2010 – 2012



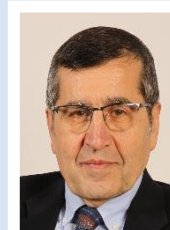
ABECASSIS,
J.,
France

2012 – 2014



WANG,
Prof. Dr. F.,
China

2014 – 2016



KÖKSEL,
Prof. Dr. H.,
Turkey

2016 – 2018



BRENNAN,
Prof. Dr. C.,
Australia

2019 – 2021



SCHLEINING,
Dr. G.,
Austria

2022 – 2023



MATTHÄUS,
Dr. B.,
Germany

2024 – 2025

ICC Secretary Generals since foundation *(in chronological order)*



SCHWEITZER,
Prof. Dr. Friedrich,
Austria

**1956 – 1974,
1976 – 1978**



FUCHS,
Dr. Hans, Austria

1974 – 1976



GLATTES,
Dr. Helmut, Austria

1978 – 2004



POMS,
Dr. Roland E., Austria

2004 – 2015



PICHLER,
Michaela, Austria

2015 – 2021



HASLINGER,
Veronika, Austria

2021 – current

ICC Technical Directors:

NARDUCCI, Dr. V., Italy	2024 - current
MATTHÄUS, Dr. B., Germany	2022 - 2023
JBEILY, Eng. A., Lebanon	2016 - 2021
SAURER, Dr. W., Switzerland	1980 - 1988, 1996 - 2000
LINDHAUER, Prof. Dr. M.-G., Germany	2000 - 2016
SEIBEL, Prof. Dr. W., Germany	1988 - 1996

ICC Co-Technical Directors:

FRATIANNI, Dr. A., Italy	2021 - current
MARTI, Dr. A., Italy	2021 - current
SCHERF, Prof. K., Germany	2021 - current
NARDUCCI, Dr. V., Italy	2021 - 2023
LINDHAUER, Prof. Dr. M.-G., Germany	2016 - 2018
JBEILY, Eng. A., Lebanon	2013 - 2016
SAURER, Dr. W., Switzerland	2000 - 2004
SEIBEL, Prof. Dr. W., Germany	1996 - 2006
LÁSZTITY, Prof. DDr. Ing. R., Hungary	1988 - 2010
SPENCER, Prof. Dr. B., UK	1988 - 1994
FJELL, Dipl.-Ing. K. M., Norway	1988 - 1998

Auditors of the Association:

LINDHAUER, Prof. M.-G., Germany	2017 - current
MAR, DI A., Austria	2017 - current
GELINAS, Dr. P., Canada	2009 - 2016
GEBHARDT, Dr. E., Germany	2005 - 2016
CARCEA, Dr. M., Italy	2004 - 2006
AMBROZIAK, Prof. Dr. Z. Poland	1996 - 2004
NIKOLOPOLOU-PATTAKOU, Dr. V., Greece	1994 - 1996
HOLAS, Dr. J., former CSFR	1992 - 1994
ZAKLADNOJ, Dr. G.A., USSR	1988 - 1992
CUBADDA, Prof. Dr. R., Italy	1986 - 2004
GOLENKOV, Dr. V.F., USSR	1982 - 1988
DE RUITER, Ir. D., Netherlands	1982 - 1986
KUUKANKORPI, Dr. P., Finland	1976 - 1980
ZIEGLER, Dr. E., Switzerland	1974 - 1976
MACKAY, Mr. J.D., UK	1960 - 1980
KRIER, Dr. A., Luxembourg	1960 - 1974

Please Note: Country names are listed by the names used during the respective time period.

ICC Executive Committee members since foundation (in alphabetical order):

Abecassis, Dr. J.	France	2003 - 2017	Gorpintchenko, Dr. T.	RUS	1993 - 1999	Richard-Molard, Dr. D.	France	1997 - 2001
Abdalla Hassan, Mr. E.	Sudan	2011 - 2014	Greenwood, Prof. C.	UK	1972 - 1979	Ritter, Dr. K.	Germany	1960 - 1969
Acar, Dr. O.	Turkey	2022 - present	Haas-Lauterbach, Ms. S.	Germany	2011 - 2016	Salgó, Prof. A.	Hungary	1999 - 2016
Ackar, Dr. D.	Croatia	since 2025	Hagberg, Dr. S.	Sweden	1958 - 1960	Salovaara, Prof. H.	Finland	1986 - 1999
Akutsu, Dr. S.	Japan	1970 - 1971	Hansen, Prof. A.	Denmark	2000 - 2003	Saulnier, Dr. L.	France	2023 - present
Ambroziak, Prof. Z.	Poland	1997 - 2003	Harbi, Mr. M.	Sudan	2009	Saurer, Dr. W.	Switzerland	1978 - 2002
Anderson, Dr. J.A.	Canada	1958 - 1961	Holas, Dr. J.	Czech Republic	1986 - 1992	Schleining, Dr. G.	Austria	2021 - present
Barnitzke, Dr. H.	Germany	1981 - 1985	Hsu, Dr. R.	RoC/ Chinese Taipei	2017 - present	Schneeweiss, Ing. R.	Germany	1960 - 1981
Bason, Mr. M.	Australia	2014	Irvine, Dr. G.	Canada	1964 - 1982	Schönlechner, Prof. R.	Austria	2016 - present
Bhandari, Dr. D.	UK	2015 - present	Jankiewicz, Dr. M.	Poland	1970 - 1990	Schulerud, Dr. A.	Norway	1968 - 1975
Belik, Mr. A.N.	USSR	2003	Jbeily, Eng. A.	Lebanon	2015 - present	Sciurba, Dr. E.	Germany	since 2025
Benedito, Dr. C.	Spain	2000	Jongh, Dr. G.	Netherlands	1962 - 1980	Seibel, Prof. Dr. W.	Germany	1970 - 2003
Bertram, Dr. G.L.	Netherlands	1958 - 1960	Jukic, Dr. M.	Croatia	2012 - 2016	Seling, Dr. S.	Germany	2011 - 2013
Bian, Prof. K.	P.R. China	2025 - present	Juodeikiene, Prof. G.	Lithuania	2001 - 2004	Senti, Dr. F.	USA	1974 - 1975
Blokma, Dr. A.H.	Netherlands	1986 - 1988	Kinner, Dr. M.	Switzerland	2023 - present	Serventi, Dr. L.	New Zealand	2023 - 2024
Bond, Mr. E.	Australia	1968 - 2003	Köksel, Prof. H.	Turkey	2016 - present	Shellenberger, Prof. J.A	USA	1958 - 1969
Brennan, Dr. C.	Australia	2018 - 2023	Kosmina, Prof. N.P.	USSR	1958 - 1961	Silvela, Ing. F.	Spain	1959 - 1960
Bure, Prof. J.	France	1958 - 1985	Kumar, Dr. L.	New Zealand	since 2025	Sluyter, Ms. C.	USA	since 2025
Burnett, Dr. P.	Canada	2009 - 2013	Lásztity, Prof. R.	Hungary	1978 - 2003	Smail, Dr. V.	USA	1994 - 2003
Carcea, Dr. M.	Italy	2000 - present	Lindhauer, Dr. M.G.	Germany	1997 - 2017 & 2019 - present	Sokrab, Mr. A.	Sudan	2015 - 2020
Cauvain, Mr. S.	UK	1997 - 2009	Löns, Dr. M.	Germany	2017 - present	Solah, Dr. V.	Australia	2012 - 2016
Chung, Prof. O.	USA	1996 - 2004	López, Dr. X.	Chile	2003 - 2015	Spencer, Prof. B.	UK	1978 - 1992
Collar Esteve, Dr. C.	Spain	2007 - 2014	Maes, Prof. E.	Belgium	1957 - 1967	Spillane, Mr. P.	Ireland	1968 - 1982
Cracknell, Mr. R.	Australia	1991 - 2015	Malcolm, Prof. A.	UK	1993	Steyn, Prof. P.	South Africa	1991 - 1994
Cronjé, Mr. D.	South Africa	1997	Mar, DI A.	Austria	2024 - present	Symons, Dr. S.	Canada	2012 - 2016
Cubadda, Prof. R.	Italy	1992 - 2003	Matthäus, Dr. B.	Germany	2022 - present	Tao, Prof. W.	P.R. China	2001 - 2004
Culet, Dr. A.	Romania	since 2025	Miller Jones, Prof. J.	USA	2019 - 2024	Tarr, Dr. A.	Australia	2009 - 2013
Cuniberti, Dr. M.	Argentina	2003 - 2020	Mir, Dr. L.	Argentina	2019 - 2020	Taylor, Prof. J.R.N.	South Africa	1999 - 2021
Delcour, Prof. J.	Belgium	2019 - 2020	Moscicki, Prof. L.	Poland	2007 - 2008	Telegdy-Kovats, Prof. Dr. L.	Hungary	1970 - 1977
Dexter, Dr. J.	Canada	1999 - 2008	Millar, Dr. S.	UK	2009 - 2014	Tipples, Dr. K.	Canada	1986 - 1998
Dowell, Dr. F.	USA	2009 - 2021	Mir, Dr. L.	Argentina	2019 - 2024	Tömösközi, Dr. S.	Hungary	2012 - 2015
Dubat, Mr. A.	France	2009 - present	Moscicki, Prof. L.	Poland	2007 - 2009	Trisviatsky, Prof. L.A.	RUS.	1964 - 1982
Elobeid, Ms. T.	Sudan	2007 - 2008	Narducci, Dr. V.	Italy	2024 - present	Van der Kamp, Drs. J.W.	Netherlands	1987 - present
Elliott, Ms. B.	Australia	2001 - 2004	Noort, Dr. M.	Netherlands	2019 - present	Vargas, Dr. V.M.	Spain	1972 - 1980
Elton, Prof. G.A.	UK	1964 - 1971	Olewnik, Dr. M.	USA	2007 - 2010	Veron-Delor, Dr. G.	France	1999 - 2002
Fabriani, Prof. G.	Italy	1962 - 1979	Orth, Dr. R.A.	Australia	1984 - 1985	Wagener, Dr. S.	Canada	2017
Faridi, Dr. H.	USA	1994	Papageorgiou, Dr. M.	Greece	2017 - present	Wagner, Dr. S.	Switzerland	1964 - 1971
Feillet, Dr. P.	France	1987 - 1996	Pattakou, Dr. V.	Greece	1992 - 1997	Wang, Dr. F.	China	2007 - present
Fjell, DI K.	Norway	1986 - 1996	Pollini, Dr. C.	Italy	1994	Wenping, Dr. D.	China	2015 - 2022
Frenzel, Ing.chem. H.	Austria	1964 - 1967	Pomeranz, Prof. Y.	USA	1976 - 1991	Widhe, T.	Sweden	1960 - 1967
Garcia Faure, Dr. R.	Spain	1980 - 1999	Repo-Carrasco, Dr. R.	Peru	2019 - present	Xiao Fu, Dr. B.	Canada	2014 - 2018
Gebhardt, Dr. E.	Germany	1987 - 1992				Zelinsky, Prof. G.	USSR	1986 - 1992

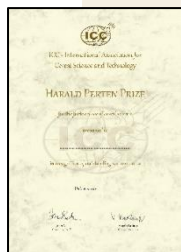
ICC AWARDEES

Friedrich Schweitzer Medal



- Jaan **Perten**, Sweden (2025)
- Dr. Valentina **Narducci**, Italy (2024)
- Prof. Peter **Shewry**, UK (2024)
- Prof. Charles **Brennan**, Australia (2022)
- Prof. Hamit **Köksel**, Turkey (2020)
- Eng. Amine **Jbeily**, Lebanon (2020)
- Dr. Roland E. **Poms**, Austria (2014)
- Dr. Anthony B. **Blakeney**, Australia (2013)
- Prof. Dr. Friedrich **Meuser**, Germany (2013)
- Dr. Fengcheng **Wang**, China (2012)
- Dr. Joel **Abecassis**, France (2012)
- Dr. Marina **Carcea**, Italy (2012)
- Dr. Meinolf G. **Lindhauer**, Germany (2009)
- Dr. Concha **Collar**, Spain (2009)
- Dr. Martha **Cuniberti**, Argentina (2008)
- Dr. Stanley **Cauvain**, UK (2004)
- Dr. Helmut **Glattes**, Austria (2003)
- Prof. Okkyung Kim **Chung**, USA (2002)
- Prof. Zygmunt **Ambroziak**, Poland (2001)
- Prof. Vyacheslav A. **Butkovsky**, Russia (2000)
- B.Sc. Robert **Cracknell**, Australia (2000)
- Prof. Dr. Ferenc **Örsi**, Hungary (1998)
- Dr. Vassiliki **Pattakou**, Greece (1996)
- Dr. Werner **Schäfer**, Germany (1995)
- Drs. Jan Willem **van der Kamp**, The Netherlands (1994)
- Dr. David A.V. **Dendy**, UK (1993)
- Dr. Pieter S. **Steyn**, South Africa (1993)
- Ing. Harald **Perten**, Switzerland (posthum, 1992)
- Prof. Dr. Brian **Spencer**, UK (1990)
- Prof. DR. Ing. Radomir **Lásztity**, Hungary (1990)
- Dr. Arie H. **Bloksma**, The Netherlands (1990)

Harald Perten Prize



- Prof. Bruce **Hamaker**, USA (2024)
- Prof. Sergio **Serna-Saldivar**, Mexico (2024)
- Prof. Dr. Katharina **Scherf**, Germany (2022)
- Prof. Dr. Christophe **Courtin**, Belgium (2020)
- Dr. Stefano **Renzetti**, The Netherlands (2018)
- Prof. Hamit **Köksel**, Turkey (2016)
- Prof. Alberto **Edel León**, Argentina (2015)
- Prof. Jan **Delcour**, Belgium (2015)
- Dr. Stephen **Delwiche**, USA (2013)
- Prof. Wang **Qiang**, China (2012)
- Prof. Hui **Sun**, China (2012)
- Dr. Ian **Batey**, Australia (2010)
- Dr. Concha **Collar**, Spain (2008)
- Dr. Cristina **Rosell**, Spain (2008)
- Prof. Kaisa **Poutanen**, Finland (2007)
- Dr. Floyd **Dowell**, USA (2005)
- Dr. Marina **Carcea**, Italy (2004)
- Prof. Dr. András **Salgó**, Hungary (2002)
- Dr. Gerold **Häberli**, Switzerland (2002)
- Dr. Ferenc **Bekes**, Australia (2000)
- Dr. Peter **Gras**, Australia (2000)
- Dr. Phil **Williams**, Canada (2000)
- Dr. Francisco J. **Cejudo**, Spain (1999)
- MS José Antonio **Rojas Real**, Spain (1999)
- Dr. Jim **Steele**, USA (1998)
- Mr. Charles **Martin**, USA (1998)
- Dr. Robert **Hamer**, The Netherlands (1996)
- Dr. Jean-Claude **Autran**, France (1996)
- Dr. Dorian **Weipert**, Germany (1995)
- Prof. Dr. Carl **Hoseney**, USA (1995)
- Prof. Dr. Raimondo **Cubadda**, Italy (1994)
- Dr. Colin **Wrigley**, Australia (1994)
- Prof. Dr. Clarence **McDonald**, USA (1992)
- Dipl.Ing. Gerhard **Schögg**, Austria (1992)
- Prof. Dr. Bert **D'Appolonia**, USA (1990)

ICC Academy Fellowship



- **Noort** Martijn, Netherlands (2025)
- **Beck** Eleanor, Australia (2025)
- **Marti** Alessandra, Italy (2025)
- **Marconi** Emanuele, Italy (2024)
- **Saulnier** Luc, France (2024)
- **Izydorczyk** Marta, Canada (2024)
- **Simsek** Senay, Canada (2023)
- **Brennan** Charles, Australia (2023)
- **Fратиanni** Alessandra, Italy (2023)
- **Hsu** Rachel, ROC (2023)
- **Repo-Carrasco-Valencia** Ritva, Peru (2023)
- **Rosell** Cristina, Canada (2023)
- **Mar** Alfred, Austria (2022)
- **Fu** Bin Xiao, Canada (2022)
- **De Vries** Jan, Netherlands (2022)
- **Papageorgiou** Maria, Greece (2022)
- **Sözer** Nesli, Finland (2022)
- **Schönlechner** Regine, Austria (2020)
- **Wang** Fengcheng, China (2020)
- **Bian** Ke, China (2017)
- **Arendt** Elke, Ireland (2016)
- **Morell** Matthew, Philippines (2016)
- **Brouns** Fred, Netherlands (2015)
- **Courtin** Christophe, Belgium (2014)
- **Millar** Sam, United Kingdom (2014)
- **Koehler** Peter, Germany (2013)
- **MacRitchie**, Finlay, USA (2013)
- **Carcea** Marina, Italy (2012)
- **Dowell** Floyd, USA (2012)
- **Ng** Perry, USA (2012)
- **Peña** Roberto Xavier, Mexico (2012)
- **Taylor** John R.N., South Africa (2012)
- **Chibbar** Ravi, Canada (2011)
- **Collar** Concha, Spain (2011)
- **Lindhauer** Meinolf, Germany (2011)
- **Miller Jones** Julie, USA (2011)
- **Delcour** Jan, Belgium (2009)
- **Poutanen** Kaisa, Finland (2009)
- **Shewry** Peter, UK (2009)
- **Dexter** Jim, Canada (2008)
- **Gélinas** Pierre, Canada (2008)
- **Lineback** David, USA (2008)
- **Cracknell** Robert, Australia (2007)
- **Benedito de Barber** Carmen, Spain (2007)
- **Bond** Eric, Australia (2007)
- **Butkovsky** Vlyacheslav, Russia (2007)
- **Cauvain** Stanley, UK (2007)
- **Chung** Okkyung, USA (2007)
- **Cubadda** Raimondo, Italy (2007)
- **Cuniberti** Martha, Argentina (2007)
- **Dashevsky** Vladimir, Russia (2007)
- **Feillet** Pierre, France (2007)
- **Gebhardt** Erich Germany (2007)
- **Glattes** Helmut, Austria (2007)
- **Kaishev** Vladimir, Russia (2007)
- **Kennedy** Angela, Ireland (2007)
- **Lásztity** Radomir, Hungary (2007)
- **McCleary** Barry, Ireland (2007)
- **Pattakou** Vassiliki, Greece (2007)
- **Salgó** András, Hungary (2007)
- **Schäfer** Werner, Germany (2007)
- **Steyn** Pieter, South Africa (2007)
- **Van der Kamp** Jan Willem, Netherlands (2007)
- **Williams** Phil, Canada (2007)

Clyde H. Bailey Medal



- Prof. John R.N. **Taylor**, South Africa (2022)
- Prof. Kaisa **Poutanen**, Finland (2017)
- Prof. Dr. Peter R. **Shewry**, UK (2016)
- Dr. Colin **Wrigley**, Australia (2013)
- Dr. Barry **Mc Cleary**, Ireland (2008)
- Prof. Dr. Raimondo **Cubadda**, Italy (2000)
- Dr. Pierre **Feillet**, France (1992)
- Dr. Werner **Saurer**, Switzerland (1988)
- Prof. Dr. Wilfried **Seibel**, Germany (1982)
- Prof. DDr. Ing. Radomir **Lásztity**, Hungary (1982)
- Prof. Dr. L.A. **Trisviatsky**, USSR (1978)
- Prof. Jean **Bure**, France (1978)
- Prof. Dr. John A. **Shellenberger**, USA (1974)
- Dr. Reinhard **Schneeweiss**, GDR (1974)
- Dr. Friedrich **Schweitzer**, Austria (1970)

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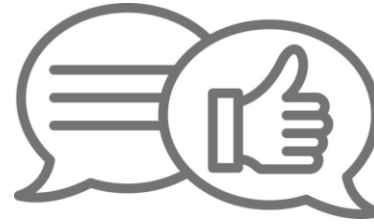
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