

## **Resume Pierre Gélinas**

Pierre Gélinas, Ph.D, is a research scientist at Agriculture and Agri-Food Canada, in Saint-Hyacinthe, Quebec. With his team, he tries to better understand the properties and global quality of flours, breads, and other cereal foods. For example, major subject matters include grain toxicity (pesticides residues; wheat constituents that might cause gluten sensitivity), and dough fermentation (baker's yeast technology; baking tests). For more details, please check <https://profils-profiles.science.gc.ca/en/profile/pierre-gelinas>

For example, he has acted for several years as co-president of ICC Working Group Information/Documentation, and had a major input on the revision, update, and overall production of online and printed versions of ICC Multidictionary of Cereal Science and Technology – 7 Language Edition, 3<sup>rd</sup> Ed. In 2008, he was appointed Fellow of the ICC Academy (International Association for Cereal Science and Technology).