

# Activity Report

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2019



**INTERNATIONAL ASSOCIATION FOR  
CEREAL SCIENCE AND TECHNOLOGY**

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# Foreword

Charles Brennan, ICC President 2019-2020



Dear friends and colleagues,

It is my great pleasure, and privilege, to be elected as President of the International Association for Cereal Science and Technology. Globally, cereal products and technology has received a lot of attention from researchers, industry and consumers, all trying to ensure optimum nutrition, tasty food products and sustainable production techniques. It is an honour to be the president of ICC in these challenging times. For the past 50 + years ICC has been responding to these issues and providing valuable insights to strategically bring resilience and safety to cereal science and technology. It is an honour to work with our technical committees, and the support of our members, to ensure that cereal science and technology continues to advance at a pace required by an ever expanding and demanding consumer population.

As many of you know, I have been involved in cereal science for the last 25 years: since my undergraduate days at London University, UK where I worked on starch biosynthesis pathways, through to my PhD and postdoctoral positions in the 1990's where we were working on friabalin like proteins (pueroindolines) and the impact of starch-protein and cell wall components on cereal products and human nutrition. More recently the work of my group during the last 15 years has focussed on the effect of ingredients on the textural and nutritional functionality of cereal products, consumer acceptability and novel food processing technologies employed by the food industry, and the link between cereal digestibility and illnesses such as obesity, diabetes and Alzheimer's disease. The world of cereal science continually amazes me, together with the resourcefulness and enthusiasm of all the colleagues I have had the pleasure to work with throughout the world.

It is my hope that during my term as president of this august institute, I will be able to welcome as many of the cereal community to our conferences, workshops and project activities as I can. The importance of cereal grains, and wholegrains in particular, are of paramount concern to nutritionists, researchers, the industry, consumers and governments across the globe. It is a vision of mine that through greater co-operation and collaboration we may have a powerful voice in shaping the future of food and cereal science.



**Charles Brennan**  
ICC President

# ICC Mission Statement

What is ICC?



## What is ICC's mission?

"ICC is the pre-eminent international association in the field of cereal science and technology, committed to international cooperation through the dissemination of knowledge, conducting research, and developing standard methods that contribute to advance innovation, improve food quality, food safety and food security for the health and well-being of all people."

## How is ICC involved in cereal science and technology?

- By organising international events on trending topics in the field
- By involvement in international research projects and networks
- By validating and standardising test methods
- By expanding and improving the efficient utilisation of cereals
- By promoting domestic and international trade
- By cooperating with other international organisations
- By supporting young cereal and food scientists and continuous professional development



# ICC Overview

## Structure and Governance



ICC is a membership-based organisation who has its headquarters and the General Secretariat located in Vienna, Austria. The composition, aims, and activities of the ICC are recorded in its [Statutes](#).

As an independent and non-political organisation, the decision-making body of the ICC is the **General Assembly** which is composed of all Member Country and Institutional Representatives, two Corporate Member Representatives as well as one Individual and Honorary Member Representative, chaired by the President, President Elect or Past President. This representative body shall meet every two years and makes decisions on the following issues:

- 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 prepared and submitted by the Executive Committee,
- determination of the membership fees and approval of relevant budgets,
- approval of the progress report of the Technical Committee,
- adoption of draft standards, standards, and other documents,
- amendment of the Statutes,
- decisions upon any other items placed upon the agenda,
- winding up the Association

The Executive Committee consists of up to twenty-four members which are usually elected for a six-year term. Its tasks are to:

- propose the admission of ICC Members to the General Assembly,
- appoint the **Secretary General** and Deputy Secretary General,
- exercise financial supervision through the Governing Committee,
- appoint the **Technical Director** and Technical Co-Director,
- set up Working Groups, appoint their chairs and discuss reports on the progress of work in these groups,
- make proposals to the General Assembly for adoption of draft standards, standards, and similar documents of the Association,
- decide on recommendations for awards of Honorary Presidency, Fellowship of the ICC Academy, and the conferring of ICC medals through the ICC Academy.
- handle all matters of the Association not expressly reserved for the General Assembly.

The activities of the association are managed and coordinated by the **Association's Headquarters** in Vienna. The **Governing Committee**, which consists of the Past President (as Chair), the President, President Elect, Honorary Presidents and several invited persons, advises the Executive Committee on financial, staffing and resourcing matters.

The **Technical Committee** reviews the progress of the Technical Working Groups and presents to the Executive Committee proposals for standard methods and new working groups. s responsible for the development of new ICC Standard Methods and the revalidation of existing methods in regular intervals.

## ICC - Executive Committee

### In 2019 the ICC Executive Committee comprises:

- The President: Dr. Charles BRENNAN, New Zealand
- The President Elect: Prof. Dr. Jan DELCOUR, Belgium
- The Past President: Dr. Hamit KÖKSEL, Turkey
- The Technical Director: Eng. Amine JBEILY, Lebanon
- The members elected by the General Assembly:
  - Dr. Dhan BHANDARI, United Kingdom
  - Dr. Wenping DING, China
  - Dr. Floyd DOWELL, USA
  - Dr. Meinolf G. LINDHAUER, Germany
  - Dr. Leticia MIR, Argentina
  - Dr. Martijn NOORT, Netherlands
  - Dr. Regine SCHOENLECHNER, Austria
  - Dr. Fengcheng WANG, China
- Institutional Member Representatives:
  - Dr. Rachel HSU, Chinese Taipei
  - Dr. Maria PAPAGEORGIOU, Greece
- Corporate Member Representatives:
  - Dr. Arnaud DUBAT, France
  - Dr. Markus LÖNS, Germany
- Honorary Member Representatives:
  - Dr. John R.N. TAYLOR, South Africa
- Individual Member Representatives:
  - Dr. Ritva Ann-Mari REPO-CARRASCO-VALENCIA, Peru
  - Dr. Julie MILLER JONES, USA
- The Ex officio member:
  - MSc. Michaela PICHLER, Austria

## ICC - Governing Committee

### In 2019 the ICC Governing Committee comprises

- The President: Dr. Charles BRENNAN, New Zealand
- The President Elect: Prof. Dr. Jan DELCOUR, Belgium
- The Past President: Dr. Hamit KÖKSEL, Turkey
- The Technical Director: Eng. Amine JBEILY, Lebanon
- The Technical Co-Director: Prof. Dr. Meinolf G. LINDHAUER, Germany
- The Honorary President: Dr. John R.N. TAYLOR, South Africa
- The Ex officio member: MSc. Michaela PICHLER, Austria

## ICC - Technical Committee

### In 2019 the ICC Technical Committee comprises

- The Technical Director: Eng. Amine JBEILY, Lebanon
- The Technical Co-Director: Prof. Dr. Meinolf G. LINDHAUER, Germany
- The Chairs of the Working Groups (if not already represented as TC Members)
- The Technical Committee Members:

Dr. Mustafa ABDELMONIM, Sudan

Dr. Paul ARMSTRONG, USA

Dr. Charles BRENNAN, New Zealand

Dr. Wenping DING, China

Mr. Andreas DOSSENBACH, Switzerland

Dr. Floyd DOWELL, USA

Dr. Bin Xiao FU, Canada

Mrs. Alexandra HUESKEN, Germany

Prof. Grazina JUODEIKIENE, Lithuania

Dr. Rachel HSU, Chinese Taipei

Prof. Hamit KÖKSEL, Turkey

DI Christian KUMMER, Austria

Dr. Leticia R. MIR, Argentina

Dr. Dubravka NOVOTNI, Croatia

Dr. Maria PAPAGEORGIOU, Greece

Dr. Gabriela PÉREZ, Argentina

Dr. Johan J. PLIJTER, The Netherlands

Dr. Elisabeth REITER, Austria

Mrs. Marie-Francoise SAMSON, France

Dr. Elisabeth SCIURBA, Germany

Prof. Hui SUN, China

Dr. Fengcheng WANG, China

Dr. Zeliha YILDIRIM, Turkey

- Technical Committee Advisors without any voting right are:

Mr. Zeki DEMIRTASOGLU, Turkey

Dr. Arnaud DUBAT, France

Mr. Sergej GALL, Germany

Dr. Martin HALLIN, Sweden

Dr. Markus LACORN, Germany

DI Alfred MAR, Austria

Dr. Barry McCLEARY, Ireland

- The Ex officio member: MSc. Michaela PICHLER, Austria

**ICC thanks all ICC Officials and Committee Members who served the Association in 2019!**

# Who We Are

Officers of the Association 2019-20



President:  
**Charles Brennan**, Lincoln University, New Zealand



President Elect:  
**Jan Delcour**, KU Leuven, Belgium



Past President:  
**Hamit Köksel**, Hacettepe University, Turkey



Technical Director:  
**Amine Jbeily**, Industrial Research Institute, Lebanon



Technical Co-Director and Auditor:  
**Meinolf G. Lindhauer**, former MRI, Germany



Auditor:  
**Alfred Mar**, ICC Austria, Austria



## ICC Headquarters

**Michaela Pichler**

Secretary General  
CEO and Managing Director ICC Services



**Sieglinde Dichtl**

Office Manager and Business Administration



**Sabine Gratzner**

Membership and Administration Officer



**Marcella Gross-Varga**

Communication and Event Manager



**Caroline Placchetta**

Project and Event Manager



# Who Can Join?

## ICC Membership



### Country Membership

**ICC Country Membership** is the highest level of affiliation within ICC. It is the primary means of influencing the association's activities and priorities and of directly benefiting from these outputs. Depending on country population there are three categories of country membership.



### Institutional Membership

**ICC Institutional Membership** is designed to mainly meet the industry/trade associations, policy makers, (inter)national consortia working in the food and feed sector, research institutions, universities, publishers etc.



### Corporate Membership

**ICC Corporate Membership** is an opportunity for companies, institutions, corporations and groups, to achieve a closer connection to the worldwide platform of cereal science and technology.



### Individual Membership

**ICC Individual membership** is open for any natural person wishing to promote and contribute to the aims and activities of the Association. Individual membership also includes a vote in the General Assembly via an elected representative.



### Student Membership

**ICC Student membership** is open for any student wishing to promote and contribute to the aims and activities of the Association. Students can benefit from a global network and present their work. Student membership also includes a vote in the General Assembly via an elected representative.

# ICC Standard Methods

Facilitation of knowledge exchange



For over 50 years ICC has validated and published analytical standard methods applied in safety and quality assessment of cereals and crops, cereal based products, foods and feeds. Validated methods are published in the ICC Standards Collection. ICC Standard Methods serve international trade, national and international legislation, industry standards such as ISO and CEN, and as guidelines for food manufacturers and control laboratories. Furthermore, ICC serves as an independent expert consultant and/or observer to several world and international bodies including the European Committee for Standardisation (CEN), Food and Agriculture Organisation (FAO), International Standards Association (ISO), International Seed Testing Association (ISTA) and United Nations Industrial Development Organisation (UNIDO). In addition, ICC has closed formal collaboration agreements with associations in similar and related disciplines including AACC International. ICC methods have been adopted by other leading SDOs (International Standardisation Organisations) such as ISO and CEN, where ICC's specialized focus on cereal-related methods is recognized.

## **Approved ICC Standard Methods in 2019:**

[ICC Standard No. 184](#) "Determination of the mixing quality of wheat flour doughs by high-speed mixing using the doughLAB".

[ICC Standard No. 185](#) "Measurement of Total Dietary Fibre in Cereals, Ingredients and Food Products Using the Rapid Integrated TDF Procedure (RINTDF)".

[ICC Draft Standard No. 186](#) "Determination of the Solvent Retention Capacity (SRC) of wheat flour using the CHOPIN-SRC".



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# ICC Co-operations

International Research and Development



**MyToolBox** - "The smart way to tackle mycotoxins" The project mobilises a multi-actor partnership (academia, farmers, technology SMEs, food industry and policy stakeholders) to develop novel interventions aimed at achieving a 20-90% reduction in crop losses due to fungal and mycotoxin contamination. MyToolBox will not only pursue a field-to-fork approach but will also consider safe use options of contaminated

batches, such as the efficient production of biofuels. ICC is work package leader of WP5 - *Exploitation, Dissemination and Communication* - responsible for disseminating information about the project and its results to the stakeholders along the food supply chain; facilitating collaboration, information exchange and interaction between different actors and organisations involved in the control and management of mycotoxins; developing exploitation plans including a business model; and ensuring a sustainable dialogue with China.


Project website: <https://www.mytoolbox.eu>





**Well on Wheat?** – This project is an international research project addressing the health aspects wheat consumption and aspects of wheat and gluten avoidance. 'Well on Wheat?' aims to obtain a full compositional picture of selected wheat types, the flours and doughs made thereof, the

bread baked. As such, the changes in chemical composition of different wheat species and compositional changes that may occur as a result of food processing (milling, yeast/sourdough fermentation, baking) will be evaluated. A detailed insight in the effects of food processing will help make recommendations for future product development in the context of "good food for a healthy life". Such recommendations should be transparent, practically relevant and industrially, thus economically feasible. Project website: <http://www.wellonwheat.org>

**Over the years ICC has built strong ties with other affiliated groups in the promotion of science and technology. ICC joins efforts with networks with mutual aims and goals.**

 **Foodsecurity.at** is a network composed of four Austrian institutions working in the whole field of Food Security. **ICC** facilitates the international integration of the planned activities of the network: <https://www.foodsecurity.at>

 **HEALTHGRAIN Forum** was established as an international association and a follow-up to the EU 6<sup>th</sup> Framework Programme Integrated Project HEALTHGRAIN - "Exploiting Bioactivity of European Cereal Grains for Improved Nutrition and Health Benefits". Its mission is to promote science-based concepts fully unlocking the health promoting potential in the entire grain food production chain to obtain healthy, convenient and appealing foods. **ICC** provides support and expertise to the association, as well as the financial administration: <http://www.healthgrain.org>

 **ICC Austria** represents the aims and goals of ICC to Austrian stakeholders and collaborates with other organisations in the German-speaking community: <https://www.icc-austria.or.at>

 **ISEKI-Food Association** started its activities as a network after the ISEKI\_FOOD\_4 project in October 2011. The project was aimed to develop a framework of stakeholders to lead innovation in food studies education & training tailored to the needs of the industry, promote innovation in the FS&T academic sector and support internationalization of EU Food studies. ICC is involved by supporting different events and projects: <https://www.iseki-food.net>

The [Whole Grain Initiative](#) aims to increase consumption of whole grains.

The Whole Grain Initiative arose from the 6th International Whole Grain Summit 2017 in Vienna, where 220 public health experts and PR managers, manufacturers and marketers, grain scientists and government regulators from 36 countries from all continents convened, aiming at coming to consensus and measurable results on how to increase consumption of whole grains. To reach the goals identified in the Vienna Whole Grain Declaration, efforts cannot be limited to one or two stakeholders, but must be addressed using the combined efforts of all parties involved in the food supply chain.

Based on the top priorities set, the following International Working Groups have been established:

- Whole Grain Definition(s)
- Whole Grain Intake Recommendation(s)
- Economic Evaluation of Increased Whole Grain Intake
- Sustainable Whole Grain Consumption
- Best Practices for Public-Private Partnerships
- Fact Based Whole Grain Information



On the occasion of the first edition of the **International Whole Grain Day**, on 19 November 2019, the Whole Grain Initiative hosted a launch event at the **European Parliament in Brussels** alongside MEP Elsi Katainen (FI, Vice-Chair of AGRI Committee). The event explored how policymakers and stakeholders can work together to encourage more people to ‘make their grains whole’ as part of healthy and sustainable dietary patterns.

The event gathered researchers and policymakers to highlight the positive impact of whole grains on nutrition, wellbeing, and sustainability. The panel brought together a number of leading stakeholders and Member States comprising the Italian Society for Cardiovascular Prevention (SIPREC), National Institute for Health and Welfare in Finland, European Public Health Alliance, Slovenian Chamber of Agricultural and Food Enterprises and the Swedish Heart-Lung Foundation.

# ICC Initiatives

## ICC Training Courses



To disseminate knowledge the Pavan School of Food Technologies (ICC member) in collaboration with ICC organised a Foodtechmaster on Dry Pasta production on 18-22 February 2019 at the Pavan Headquarters – Galliera Veneta (PD) – Italy.



The FOODTECHMASTER is a series of professional training courses organized by Pavan with the aim of sharing knowledge and expertise on food production technology.

The seminars were held by Professors of the academic community, industry leaders and Process Engineers of Pavan Dry Pasta Division. Topics covered the entire pasta production process, from theoretical aspects to extremely practical issues as trials in a pilot plant and panel tests for sensory evaluation.

The seminar focused on issues such as raw materials and pasta, fundamentals of rheology, thermodynamics, heat treatment and drying process, production technology and processing, energy recovery and efficiency, hygiene and hygienic safety, process automation, packaging, non-conventional pasta.

Find more information at: <http://foodtechmaster.com/dry-pasta/>.

# ICC Events

Events 2019



ICC is a renowned organiser and endorser of national and international events:

			
<b>19<sup>th</sup> ICC Conference "Science Meets Technology"</b>	<b>10<sup>th</sup> International and 12<sup>th</sup> Croatian Congress of Cereal Technologists „Flour- Bread '19“</b>	<b>5<sup>th</sup> International Symposium on Gluten-Free Cereal Products &amp; Beverages</b>	<b>2<sup>nd</sup> Asia-Pacific Grains Conference</b>
<b>ICC 2019 24 – 25 April</b>	<b>Endorsed by ICC 2019 11 - 14 June</b>	<b>ICC 2019 26 - 28 June</b>	<b>ICC 2019 7 - 9 November</b>





## 19<sup>th</sup> ICC CONFERENCE 2019

### 24-25 April 2019, Vienna, Austria

The 19<sup>th</sup> ICC Conference kicked off with opening keynote talks on the impact of climate change on cereal science and technology, and on “Grains for the future: how wholegrain science and technology can be harnessed for the health of our nations”.

The participation of about 200 cereal scientists and technologists from 37 countries around the globe showed the high relevance of this sector in industry and health.

Two best poster awards sponsored by the Journal of Cereal Science, an Elsevier Journal, were granted to young scientists at ICC2019.

During this event, the collaboration between ICC and the Journal of Cereal Science and Technology was also officially announced. The main aims of this agreement are to foster collaboration between the Journal and ICC in cereal science and to promote publication in the Journal by ICC members.

Conference website: <http://icc2019.icc.or.at/en/>



# 5<sup>th</sup> INTERNATIONAL SYMPOSIUM ON GLUTEN-FREE CEREAL PRODUCTS AND BEVERAGES

26-28 June 2019, Leuven, Belgium

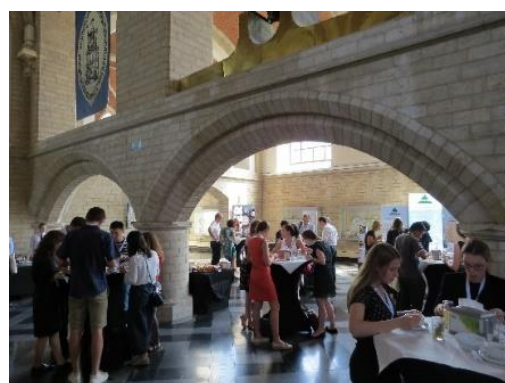
Following a half-day tour to Beneo and the welcome reception in the City Hall, the 5<sup>th</sup> International Symposium on Gluten-Free Cereal Products and Beverages took place in Leuven, Belgium.

The participation of about 130 scientists and technologists in the gluten-free sector from around the globe shows the high relevance in industry and health. A corporate and poster exhibition complemented and a networking dinner at the scenic Begijnhof rounded off this fruitful event.

Scientific and technological updates on gluten-free production during the poster and oral presentations as well as lively personal interaction and networking among the international experts was characteristic for the 5<sup>th</sup> Gluten-free Symposium.

Further, two Young Scientists Awards, sponsored by the Journal of Cereal Science and Nestlé Research, have been awarded as well as two Best Poster Awards sponsored by the Journal of Cereal Science, an Elsevier Journal, were granted to young scientists at GF19.

Conference website: <http://www.gf19.icc.or.at/en/>



## 2<sup>nd</sup> ICC ASIA PACIFIC GRAIN CONFERENCE

7-9 November 2019, Tianjin, China



The 2<sup>nd</sup> ICC Asia Pacific Grain Conference was held under the theme “Grain Technology and Innovation: From Asia Pacific to the World” and was hosted by the International Association for Cereal Science and Technology (ICC) and Tianjin University of Commerce (TJCU).

More than 400 experts and scholars from all over the world attended the conference that promoted the innovation and sustainable development of the grain industry. Conference website: <http://www.apgc2019.icc.or.at>



## IV INTERNATIONAL CONFERENCE “The Quality of Grain, Flour and Bread”

25-27 November 2019, Moscow, Russia

The IV International Conference was jointly organised by the Russian ICC Corporate Member International Industrial Academy and ICC. All days of the conference there was an exhibition of manufacturers of equipment and ingredients, industrial scientific and technical literature; an exhibition of the products of flour and baking enterprises participating in the International Flour and Bread Quality Review.

At the flour quality review, 22 enterprises presented 90 product samples. 36 enterprises participated in the bread quality review and presented 247 samples.

The conference was attended by more than 200 managers and specialists of milling and baking enterprises from 32 regions of Russia and 10 countries of near and far abroad (Austria, Belarus, Brazil, Germany, Denmark, China, Tajikistan, Turkey, France, Switzerland), representatives of industry unions and associations, representatives of corporate structures of agribusiness, federal executive authorities and agribusiness management bodies of the constituent entities of the Russian Federation, scientists and media representatives.

The results of the conference, the International flour and bread quality review were announced on November 27, 2019 at the Solemn Ceremony of awarding the winners of the International flour and bread quality review.



**10<sup>th</sup> INTERNATIONAL CONGRESS "Flour-Bread '19" and the 12<sup>th</sup> CROATIAN  
CONGRESS OF CEREAL TECHNOLOGISTS "Brašno-Kruh '19"  
11-14 June 2019, Osijek, Croatia**

The Congress was organised by the Faculty of Food Technology Osijek, the International Association for Cereal Science and Technology (ICC), the Croatian Agency for Agriculture and Food (HAPIH), the ISEKI Food Association, and the Global Harmonization Initiative.

This year the Congress celebrated its 10<sup>th</sup> international jubilee gathering a total of 250 of scientists and professionals from 15 different countries.



Conference website: <http://www.ptfos.unios.hr/flour-bread/>.

# ICC Events

Outlook 2020/21



**16th ICC Cereal and Bread Congress**

**ICC  
2020  
15-17 April**



**7th Whole Grain Summit**

**ICC  
2020  
16-18 November**

**8th International Dietary Fibre Conference**

**ICC  
2021  
09 - 11 June**

**3rd Asia-Pacific-Grain Conference**

**ICC  
2021  
29 – 31 March**

