

## 16<sup>th</sup> Meeting of the Innovation Group Grains & Baked Goods

**Date:** 29 October 2024

**Place:** BFH – HAFL, Zollikofen (see next page)

**Time:** 13:30 – 17:10 (followed by an Apero)

### Program

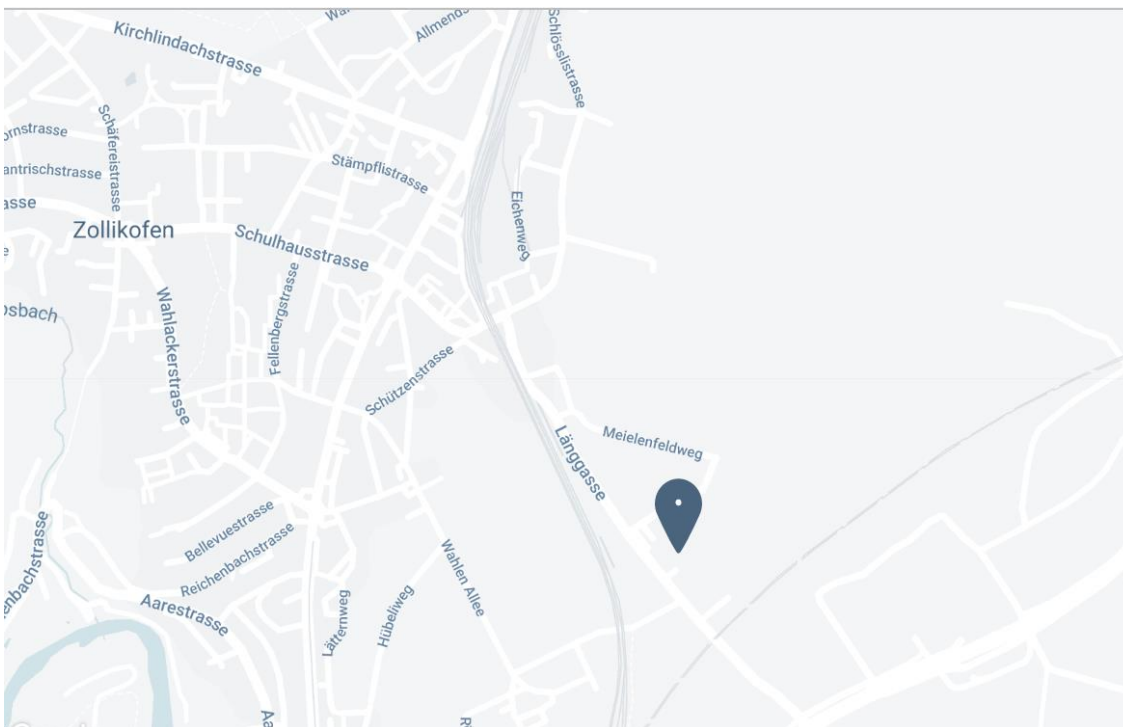
13:30 Uhr	<b>Welcome Coffee &amp; Registration</b>	
14:00 Uhr	Welcome	Swiss Food Research
14:15 Uhr	Can variety mixtures improve and stabilize flour quality in wheat?"	Laura Stefan, Silvan Strebel und Lilia Levy, Agroscope
14:45 Uhr	Risk management of mycotoxin contamination in Swiss baking wheat	Fabio Mascher, HAFL & Swiss Granum
15:15 Uhr	<b>Break &amp; Networking</b>	
15:45 Uhr	FiberSustain - raw material, upcycling technologies and potential applications	Helena Asfour, ZHAW
16:05 Uhr	FiberSustain – potentials and challenges for the application in bread	Valérie Vincent, GMSA
16:25 Uhr	Betrachtungen von Brot durch den Brotsommelier mit Brot-Degustation und Brot Pairing	Patrik Bohnenblust, Berner Brot Sommelier
16:55 Uhr	Wrap-up	Swiss Food Research
17:10 Uhr	<b>Networking &amp; Aperero</b>	

## EVENT LOCATION

### **Berner Fachhochschule / HAFL**

Länggasse 85  
3052 Zollikofen

Google Maps: <https://goo.gl/maps/FnfrqCrLWmu2U45aA>



### **HOW TO GET THERE:**

#### **Public Transport**

From Bern Main Station: S8 train of RBS Transport, every 15 minutes in direction of Jegenstorf. Get off at Oberzollikofen, cross under the railway tracks at the road subway and follow the signs to "BFH HAFL" (approx. 10 minutes on foot).

During rush hour, you can take public transport directly to the main entrance. Take the RBS line 41 bus (Breitenrain-Zollikofen) and get off at the "Rütti Hochschule" stop.

#### **Car**

There are parking spaces available in the campus. .